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Great British FOOD

Christmas Special

LET'S
TUCK IN!

* Your Christmas
Dinner Covered

* Hugh FW's
Boxing Day Curry

* James Martin's
Festive Puddings

Chocolate orange
yule log
p 727

63
Glorious
Festive
Recipes

£3.99 | Dec 15



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Aah, the perfect combination; a deliciously crisp exterior and the lightest, fluffiest flesh.

For Michel Roux Jr, there is no beating the Albert Bartlett Rooster. And he should know. Not only is he the chef patron of Le Gavroche, one of this country's most celebrated Michelin star restaurants, but potatoes have been a part of his life since he was thirteen. When his school pals were earning their pocket money delivering newspapers, he was peeling potatoes in his family's restaurant.

His relationship with our potatoes also goes back a fair way.

Twelve years in fact. And it isn't just our Rooster that arrives on a weekly basis. Our Purple Majesty, Supreme Salad and Apache varieties have also earned a place on his restaurant doorstep.

With major supermarkets now offering home delivery, organising a weekly consignment of our sought-after spuds is another of Michel Jr's tips that's worth taking.



Est.1948



ALBERT BARTLETT

you can find us on    albertbartlett.co.uk

Welcome...



Do you remember when Nigella's bucket-brined turkey was the height of festive innovation? Or when the 'Delia effect' caused shoppers to panic-buy fresh cranberries en masse, causing a national berry shortage in 1995? For foodie show-offs, it's always tempting to turn Christmas dinner into a bit of a culinary experiment – see Anna Blewett's brilliant piece on p.36 about the highs and lows of festive food trends for a recap of some of the sillier fads.

However, a recent disaster involving Heston's tip for fizzing up cheap white wine using a SodaStream (kitchen...soaked) serves as a practical lesson in not trying to be too clever on Christmas morning. It's arguably the most memorable meal of the year, so why not try to relax and have fun too?

Our ultimate guide to festive food, kicking off on p.87, is intended to make the big day as enjoyable as possible for cooks, with make-ahead starters, six amazing mains, Gordon's Ramsay's stunning sides and four chocolate-infused puddings that your guests are guaranteed to love.

Have a glorious Christmas!

Natasha

Editor

natasha@aceville.co.uk

{ Behind the scenes }
on GBF



Looking for cheeseboard inspiration?
Check out our perfect selection on p.82



Eat, drink and be merry, this
Christmas with our ultimate British
drinks cabinet on p.58



We've got three pages of amazing gifts
to cater for food fans of all types,
starting on p.115



MEET THE EXPERTS



GBF COLUMNIST NATHAN OUTLAW
SHARES HIS TIPS FOR A FUSS-FREE
CHRISTMAS ON P.56



SAY HELLO TO DELICIOUS
LEFTOVERS WITH HUGH FEARNLEY-
WHITTINGSTALL'S INNOVATIVE
RECIPES ON P.120



FIND OUT WHAT MONICA
GALETTI, JUDGE OF MASTERCHEF:
THEPROFESSIONALS, LOVES MOST
ABOUT FESTIVE FOOD ON P.33



FOOD WRITER TIM HAYWARD
SHARES HIS FESTIVE FOOD LOVES
AND HATES ON P.146

THE NEW PACK

NEW

KETTLE
CHIPS
CHEF'S
SIGNATURE

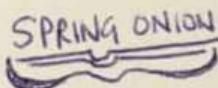
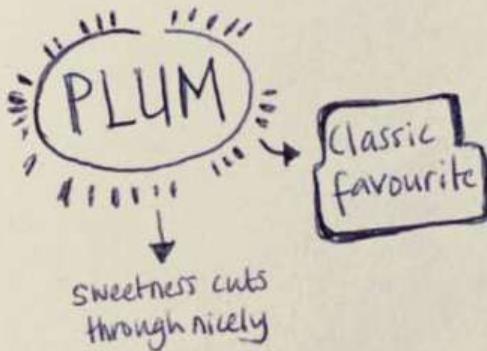


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PLUM SAUCE & SPRING ONION

IN PARTNERSHIP WITH

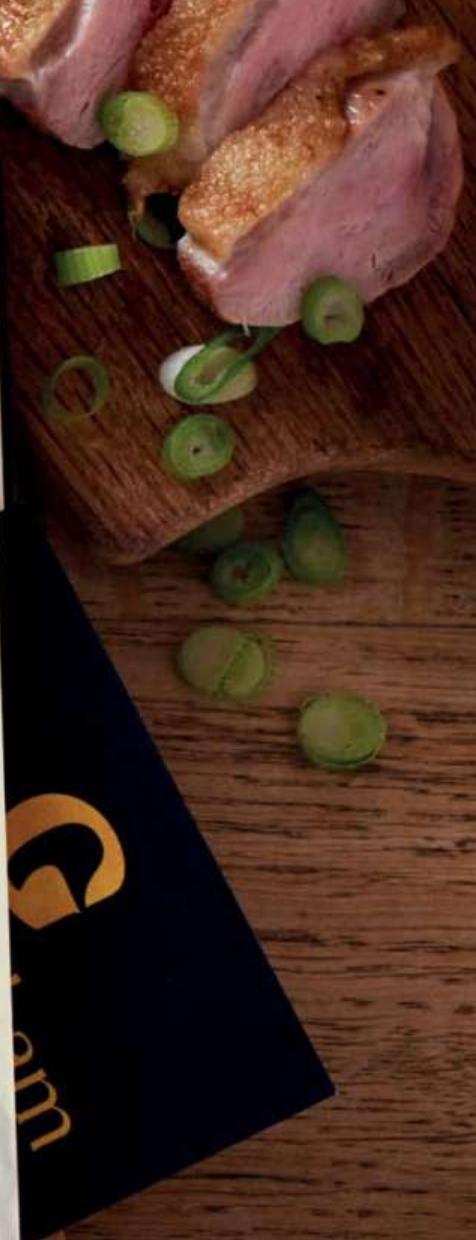
G Gressingham
THE REMARKABLE DUCK PROFILE

How Can Duck Work On a Chip?



PREPARATION

- ① Roast until skin is crispy
- ② Reduce juices (like gravy)
- ③ Dry reduction into extract



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Chris Barnard

Chris Barnard, KETTLE® chef since 1989.

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Great British FOOD

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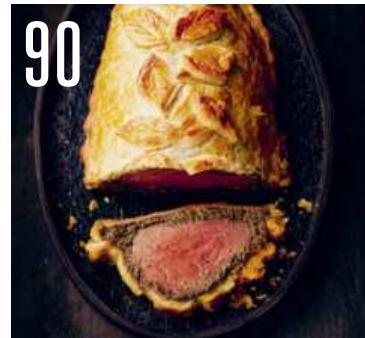
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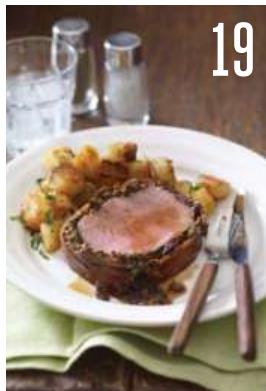
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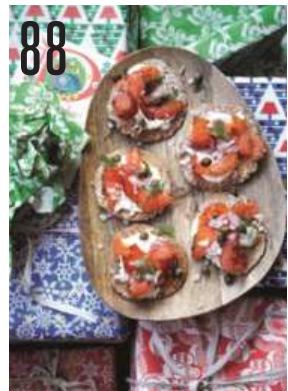
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Opies

www.opiesfoods.com

For serving suggestions, recipes and inspiration, please visit our website.

This month

HOT PRODUCTS * PEOPLE * EATING OUT * WHAT'S ON

Local – Seasonal – Brilliant!

It's finally arrived – the biggest feast of the year! Whether you're sticking with a traditional turkey or going for something more unusual, Christmas is a time when we can stuff ourselves silly with lots of rich, filling food. The cold weather might herald the end for a lot of above-ground produce, but dig deep and you'll find all sorts of root vegetables are now at their best. Keep an eye out for all sorts of fish and seafood being caught in our ice-cold waters, too.

IN THE SPOTLIGHT

Setting fire to your pud always generates a few oohs and ahhs from around the dinner table, but if you're after something a little less predictable, try this offering from M&S.

At first, it looks like any other unassuming Christmas pudding, but pour the cherry and Champagne sauce over the top and it'll reveal a beautiful shooting star! M&S Collection Shooting Star Marc de Champagne Christmas

Pudding, £14 from Marks and Spencers



Pick of the **MONTH**

Our favourite food, drink and accessories to celebrate the season with

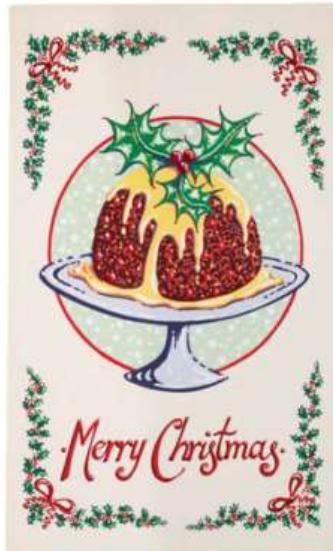


MEASURED SUCCESS

A useful little tool that measures out the ingredients you need to create all sorts of festive dishes.

Tala Festive Measure, £15, John Lewis

DECK THE HALLS
British designer Kelly Hall lends her unmistakable style to this festive towel.
Kelly Hall Christmas Pudding Tea Towel, £8.15, ulsterweavers.com



COUNTING THE DAYS

Delicious, organic chocolate behind 24 different doors – a world away from the cheap, supermarket varieties. **Montezuma's Advent Calendars, £9.99, montezumas.co.uk**



THE WORLD'S GRATEST

A nifty gadget which zests, grates and ribbons food, with a built-in container. **Microplane Cube Grater, £19.95, House of Fraser**



OFF WITH A BANG

These chic, contemporary crackers contain gifts you'd actually want, and are made in England. **Brussels Sprouts Crackers, £34.95 for 6, annabeljames.co.uk**

SWEET DREAMS
The perfect stocking filler for kids and adults alike. **Milk Chocolate Satsumas, £4, iwmshop.org.uk**



Happy Eating

What we're up to this month



Natasha, editor

I've been visiting all the Christmas markets I can, soaking up the atmosphere and treating myself to mulled cider and gingerbread every chance I get. I haven't yet succumbed to buying the kitsch German tree decorations, but it's only a matter of time!



Tom, deputy editor

My various bottles of sloe, damson, raspberry and hazelnut gin and vodka are nearly good to drink. It's been a tough few months, but I've managed to resist tasting them so far. Just a few more weeks!

James, editorial assistant



I always get overexcited in the run-up to Christmas – as far back as October I start planning everything, devising new ways to cook sprouts, what spices to experiment with in my pudding and how much money I can justify spending on food and drink over the festive period. My budget seems to get bigger and bigger every year!



UTTER DELIGHT

There's something magical about a plate of Turkish delight – it's like bringing out edible jewels at the end of a meal. We're particularly fond of these multicoloured ones from Waitrose; serve them after the figgy pudding, and all of a sudden everyone will be able to make room for a few more mouthfuls!

£5 from Waitrose

GBF's Shopping Basket



Use the included hammer to smash this block of creamy, indulgent, British-made toffee to pieces, then tuck in before it's gone! **Walkers Nonsuch Toffee, £2, major supermarkets**



Spash out and celebrate with this fantastic piece of fish and bottle of finest sparkling wine. **Weald Smokery Royal Fillet with Champagne, £58.95 from wealdsmokery.co.uk**



The latest homebrew kit from Muntons means you can make your own Directors at home – perfect for sipping over Christmas! **Muntons Courage Directors Beer Kit, £24.49, muntons.com**



A new treat from one of our favourite producers – some of the most moreish biscuits we've ever eaten! Serve with a good mug of tea. **Botham's of Whitby Oatie Morsels, £1.50, botham.co.uk**



Cheese of the Month... BARWHEYS CHEDDAR

with Andy Swinscoe, Cheesemonger of the Year

Tricia Bey set up her farm 2005 with a dream – to create a traditional farmhouse Cheddar that could match the best in the UK. Complex, buttery and rich, she is fast achieving that aim, winning Reserve Champion at this year's Highland Show.

For more information on Andy's shop in Yorkshire visit thecourtyarddairy.co.uk

Q&A

Mark Jordan



THE HEAD CHEF OF MARK JORDAN AT THE BEACH ON JERSEY TALKS SEA VIEWS, NOMA AND CHEESY BEANS ON TOAST

What do you love and hate about being a chef?

I love the creative side of being a chef, being able to develop new



SAYS TIM HAYWARD. FIND OUT MORE ON P.146

“Piccalilli makes any leftovers taste brilliant – except trifle”

dishes and the recognition that comes with it. I find it difficult working when my children are off, especially during holidays like Christmas, and not being able to spend it with them.

What's it like cooking in Jersey?

It's actually very similar to the UK. We have a great supply of fantastic Jersey produce, and when I do need to get in specialised meats, I just have to make sure I order it a few days in advance.

Which dish are you most proud of?

I am very proud of my Beef Assiette; I helped to relaunch Jersey beef when I first came to the island and I enjoy working locally with Faulkner Fisheries who supply the lobster for this dish. It showcases the best of the island's produce on one plate.

Most memorable meal?

Noma in Copenhagen. My wife

took me for my 40th birthday and Rene Redzepi created a 29 course tasting menu for me! We got there at 6pm and left at 2.30am.

Where's your favourite place to eat out?

Not to blow my own trumpet, but it genuinely is Mark Jordan at the Beach! It combines all of my classic and much-loved dishes in a more relaxed setting, and is the result of a lot of hard work by the team. It's my favourite place to be on the island, right on the edge of the sand with fantastic sea views.

If you could only use one condiment for the rest of your life, what would it be?

If I only had one choice, it would have to be cheesy beans on toast. I love baked beans, and used to eat them cold out of the tin when I was a child.

Great British Classics

Famous delicacies that have stood the test of time

[MINCE PIE]

WHAT IS IT?

A mixture of dried fruit steeped in alcohol with spices and citrus zest, encased in a sweet pastry. It originally contained meat, hence the name.

WHERE'S IT FROM?

Mince pies can be traced back to the 13th century, when crusaders returned from the Middle East with recipes for pastry containing meat, fruit and spice. It became associated with the feasts usually cooked up around Christmas, and became smaller and sweeter during the Victorian era. Meat was eventually phased out of the recipe (although suet is still used in the pastry), but the name 'mince pie' stuck.

WHY'S IT FAMOUS?

The flavour of a mince pie is quintessential Christmas – sweet, rich, spiced fruit in buttery pastry sums up everything we love about the festive period. Even though the pie was banned by the Puritans during the English Civil War due to its ties with Catholicism, the recipe was not forgotten and still survives today.





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Where to go for...

Christmas Dinner

Don't fancy cooking on the big day?
These three restaurants will do
everything for you

1. NEWMAN STREET TAVERN

In Fitzrovia, London feels like a country pub in the middle of the capital, and serves a special Christmas menu throughout all of December.

48newmanstreet.co.uk

2. CHAPTERS BRASSERIE

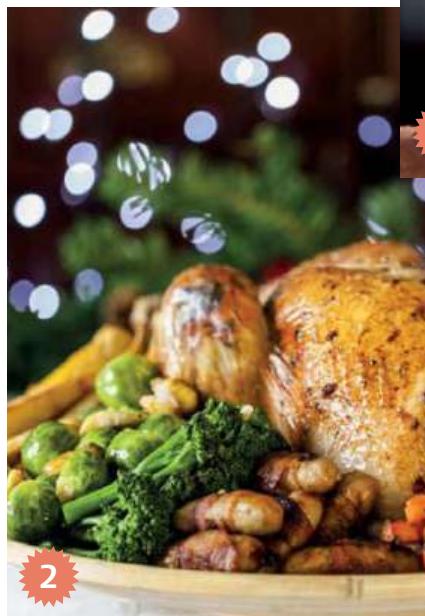
In Blackheath is known for its roasts, and its Christmas offering will be just as good. If you don't fancy turkey, then there's beef, hake or squash ravioli, too.

chaptersblackheath.com

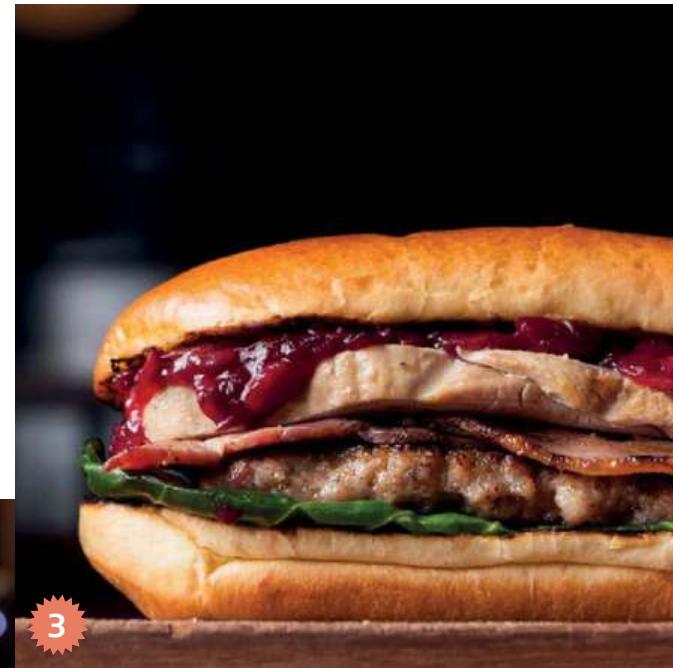
3. FOXLOW

in Clerkenwell skips the main event altogether and chooses to serve one of the best things about Christmas, the Boxing Day sandwich.

foxlow.co.uk



2



3



1

What's on

Christmas Fair at Ascot

3 – 6 December

Ascot Racecourse, Berkshire

This famous racecourse will be packed to the rafters with Christmas food, drink and gifts – you'll be able to buy everything from novelty stocking fillers to rare-breed turkeys! There are hundreds of producers you won't find on the high street, and the food hall will be serving up all sorts of delicious hot cuisine over the three days.

ukgrandsales.co.uk

Chocolate Festival

4 – 6 December

Business Design Centre, London

Chocoholics take note – this is one event you won't want to miss! Anything and everything to do with our favourite indulgence is celebrated over three days,

with tutored tastings, displays of chocolate art, a Cocoa Spa (where you can even match chocolate with different perfumes!) and the all-important chocolate market taking place.

festivalchocolate.co.uk

Vegfest Scotland

5 – 6 December

SECC, Glasgow

Whether you're vegan yourself or just wondering what to cook vegan guests over Christmas, Vegfest is the perfect place to learn more



about the lifestyle. Expect debates, workshops, celebrity guests and ethical healthcare, beauty and fashion products. Not to mention more vegan food and drink than you can shake a celery stick at!

vegfestscotland.com

Cambridge Christmas Crafts

& Food Fair

12 – 13 December

Godmanchester, Cambridgeshire

A big selling point of this festival is that it's held indoors, so there's no need to wrap up warm and brave the colder weather. You're bound to find a few gifts amongst the craft stalls, with plenty of handmade cards, candles, jewellery and ceramics on offer, and the food and drink market is the perfect place to buy some locally-sourced produce and wine for the big day.

oakleighfairs.co.uk



EMSWORTH CHRISTMAS FESTIVAL

19 DECEMBER

EMSWORTH,
HAMPSHIRE
[HAMPSHIREFARMERS
MARKETS.CO.UK](http://HAMPSHIREFARMERSMARKETS.CO.UK)

SKIPTON CHRISTMAS MARKET

6 – 13 DECEMBER

SKIPTON, NORTH
YORKSHIRE
[WELCOME2
SKIPTON.COM](http://WELCOME2SKIPTON.COM)

RICHMOND CHRISTMAS FAIR

6 DECEMBER

RICHMOND, NORTH
YORKSHIRE
BREVENTS.CO.UK



FOODIE BAROMETER

WHAT'S HOT

WINED & DINED

Gordon Ramsay is to start serving a range of English sparkling wines at Pressoir d'Argent in Bordeaux

WELL BAKED

Britain's favourite baked treat is the Bakewell tart, according to a survey by Craft Bakers' Week

TO MARKET!

Altrincham Market outside Manchester has reopened and been named the best in the country

WHAT'S NOT

TIPPING POINT

Restaurant chains have come under fire for taking a share of the tips left for servers

SOMETHING FISHY

Greenpeace have said only 2% of John West tuna was caught using pole and line, as opposed to the 50% the brand committed to in 2011

TELLY TROUBLE

Watching food on TV stimulates the part of the brain that allows us to overeat

New Bottle on the Block



With a more pronounced malty flavour than bog standard lagers and incredibly pleasant caramel undertones, this bottle from Staffordshire-based Freedom Brewery will make you think differently about a style of beer that's usually seen as a bland, tasteless, gassy drink. All natural and incredibly crisp. **Freedom Organic Helles, £10 for 6 bottles, freedombrewery.com**



AN APPLE A DAY

Morrisons has announced that it'll be selling English apples until May next year – two months longer than a typical season – thanks to this year's particularly successful apple harvest. The supermarket chain will be stocking over 25 different varieties from Hereford, Kent, Suffolk and Worcester, and says the Braeburn and Royal Gala apples are some of the biggest, juiciest and most flavourful they've ever seen. Some of the other more unusual varieties they'll be selling include Delbard Estaval, Jonagold, Kanzi and Smitten.

Three Perfect Puddings



These wheat-free puddings are just as nice as traditional varieties and perfect for those with intolerances. **Jenkins & Hustwit Christmas Puddings, £5-9, Ocado**



They're famous for their sticky toffee pud, but Cartmel make a mean figgy one, too! **Cartmel Christmas Pudding, from £1.75, cartmelvillageshop.co.uk**



Spoon into the centre to find a molten marzipan filling. **Cole's Stollen Christmas Pudding, £14.99, redmoped.co.uk**



CRABTASTIC

An application has been lodged with the EU in a bid to grant Orkney crab protected status, which would help guarantee the quality and reputation of the iconic seafood. If it's successful, then fishmongers selling Orkney crab will be able to display the PDO or PGI badge, reassuring the public that what they're buying is the real deal. Good luck!



ROAST WITH THE MOST

The Larwood and Voce pub in Nottingham is now officially home to the UK's best roast dinner, after beating 450 other entrants in a national competition. The judges, headed up by top food critic Charles Campion, picked the pub for its faultless cooking, commitment to sourcing the very best local ingredients and the fact that diners could bring in their homegrown veg in exchange for a free pint. All the pork comes from the team's own free-range pigs, while the condiments and bread are all freshly made on the premises. We can't wait to give it a go! molefacepubcompany.co.uk



Turkey-tastic!

Enjoy a delicious British Turkey this Christmas



We are spoilt for choice nowadays with our food shopping at Christmas time, but it's good to know that tradition prevails, with turkey still the number one choice for the Big Day, as found in a recent survey*. And while there are many ready-stuffed crowns and breast joints available for convenience, most of us surveyed said that for a truly traditional Christmas, you can't beat a beautiful whole roast turkey as the showstopping table centrepiece.

You can't beat a delicious whole turkey – plenty for Christmas Day lunch, then cold cuts or sandwiches for Boxing Day and enough leftover meat from the legs to make a dish such as a curry or pie to freeze for another time. You could even get a fourth meal by making a nutritious soup from the bones. And if you thought cooking a whole turkey was a hassle or daunting in any way, fear not. For all you need to know – cooking calculators, carving guide, what size to buy,

a live chat function, recipes and much, much more – visit [Britishturkey.co.uk](http://britishturkey.co.uk) or call 0800 783 9994 for friendly turkey cooking advice, available weekdays 9am-5pm until Christmas Eve.

Remember to order your fresh whole turkey from your butcher early, or supermarkets will have a variety of fresh and frozen to suit all budgets. Just ensure you buy British – look out for the Quality British Turkey logo alongside the familiar Red Tractor on packaging.

Happy Christmas!

*82% of people would choose turkey for Christmas lunch in Survey of 1,101 people conducted by British Turkey in July 2014.

If you are stuck for ideas for cooking with your turkey leftovers try this fabulous Turkey Macaroni Cheese by British Turkey ambassador Phil Vickery. Or see the recipe video on britishturkey.co.uk



TURKEY MAC & CHEESE

Serves: 6

Per serving: 567kcal, 23g fat, 10.6g saturates

Preparation time: 20 minutes.
Cooking time: 35 minutes.

300g dried macaroni
Salt and pepper, to taste
2 tbsp oil, plus a little extra for the pasta
1 small onion, very finely chopped
2 cloves garlic, crushed
4 level tbsp plain flour
560ml semi-skimmed milk
150ml whipping cream
2 tsp Dijon mustard
250g cooked leftover British turkey, chopped into small pieces
2 tbsp leftover stuffing, broken up (optional)
4 slices bread, crusts removed and made into breadcrumbs
50g mature Cheddar cheese, grated

1. Place a pan of water on the stove, add salt and bring to the boil. Cook the macaroni until just tender and drain well. Do not refresh but add a drop or two of oil and shake together.

2. Heat the oil in a frying pan, add the onion and garlic and soften 5-6 minutes. Add the flour and mix well until all the oil has been soaked up. Pour in the milk and cream slowly, stirring well, until the sauce is nicely thickened and just boiling.

3. Remove from the heat, season well with salt, pepper and the mustard. Add the turkey and stuffing and mix well. Spoon into a 28cm x 20cm x 8cm deep oval ceramic baking dish and leave for 10 minutes to set slightly.

4. Sprinkle with the breadcrumbs and cheese and brown under a hot grill for 5-7 minutes.

© Phil Vickery



In Season

Festive food quite rightly hogs the limelight in December, but don't forget the fabulous winter ingredients that are plentiful this month – think roasted chestnuts, sweet little Brussels sprouts and root veg





EAT IT NOW: WILD MUSHROOMS

When it comes to wild mushrooms keen foragers will be well rewarded at this time of year, though some speciality stores, markets and farm shops will stock them too. If all else fails, good quality dried mushrooms are a fine substitute and readily available.

PAIR WITH: game, garlic, cream, butter, bacon, fresh herbs, cheese,

FILLET OF BEEF WITH WILD MUSHROOMS & PROSCIUTTO

Serves: 4

Prepare: 15 minutes

Cook: 60 minutes

15g dried mixed wild mushrooms
250g button chestnut mushrooms, finely chopped
20g unsalted butter
2 shallots, peeled and finely chopped
1 garlic clove, peeled and crushed
½ tsp thyme leaves
3 tbsps single cream
10 pitted black olives, sliced
2 tbsps chopped parsley
500g piece of lean Scotch beef fillet (middle cut)
8 slices prosciutto or British air dried ham

1. Soak the dried mushrooms in warm water for 20 minutes, then drain and squeeze out any

remaining moisture, and finely chop them.

2. Soften the shallots and garlic in the butter and oil in a broad based pan over a gentle heat until transparent, but not brown. Next, add all the chopped mushrooms, increase the heat slightly and fry for about 10 minutes, until all the moisture is evaporated.

3. Add the thyme leaves and just a hint of salt and pepper. Pour in the cream, stir, and remove from the heat. Cool a little then chop in a food processor to form a fine paste but still with some texture.

4. Heat the oven to 190°C/Fan 170°C/Gas 5. Lightly season the beef fillet, then sear it on all sides in a very hot non-stick pan with no oil and leave to cool. Oil a sheet of baking parchment then overlay the ham slices, 2 across and 4 down to make a sheet that will wrap all the way round the meat. Spread the mushroom paste evenly over this,

leaving a margin on the short ends to tuck under the joint. Sprinkle the parsley and olives over this.

5. Place the meat at one side of the prosciutto 'blanket' and with the help of the paper roll up the beef and transfer to a roasting tin, carefully removing the paper. Put in the oven for 30-40 minutes for a medium rare result. Allow the meat to rest for 10 minutes before cutting into thick slices.

Recipe courtesy of
scotchbeefandlamb.com

ROASTED LOIN OF PORK WITH SAVOY CABBAGE, APPLE & CHESTNUTS

Serves: 6

Prepare: 10 minutes

Cook: 1 hour, 10 minutes, plus resting time

1.5kg boned and rolled pork loin
Sea salt and freshly ground black pepper

Olive or rapeseed oil for cooking
1 medium Savoy cabbage, trimmed

100g bacon lardons
3 carrots, peeled and diced
½ celeriac, peeled and diced
1 garlic clove, peeled and chopped
200ml water
100g cooked peeled chestnuts
2 apples

1. Heat the oven to 230°C/Fan 210°C/Gas 8 and put a roasting tray inside to heat up. Meanwhile, season the joint of pork all over with salt and pepper, rubbing the salt into the skin. Place the hot roasting tray over a medium heat on the hob, add a drizzle of oil, then add the pork and colour all over for 4-5 minutes.

2. Turn the pork skin side up and transfer to the hot oven. Roast for 10 minutes. Lower the oven setting to 180°C/Fan 160°C/Gas 4 and roast for a further 45 minutes or until the pork is almost cooked through. Meanwhile, remove any coarse dark green outer leaves from the cabbage.

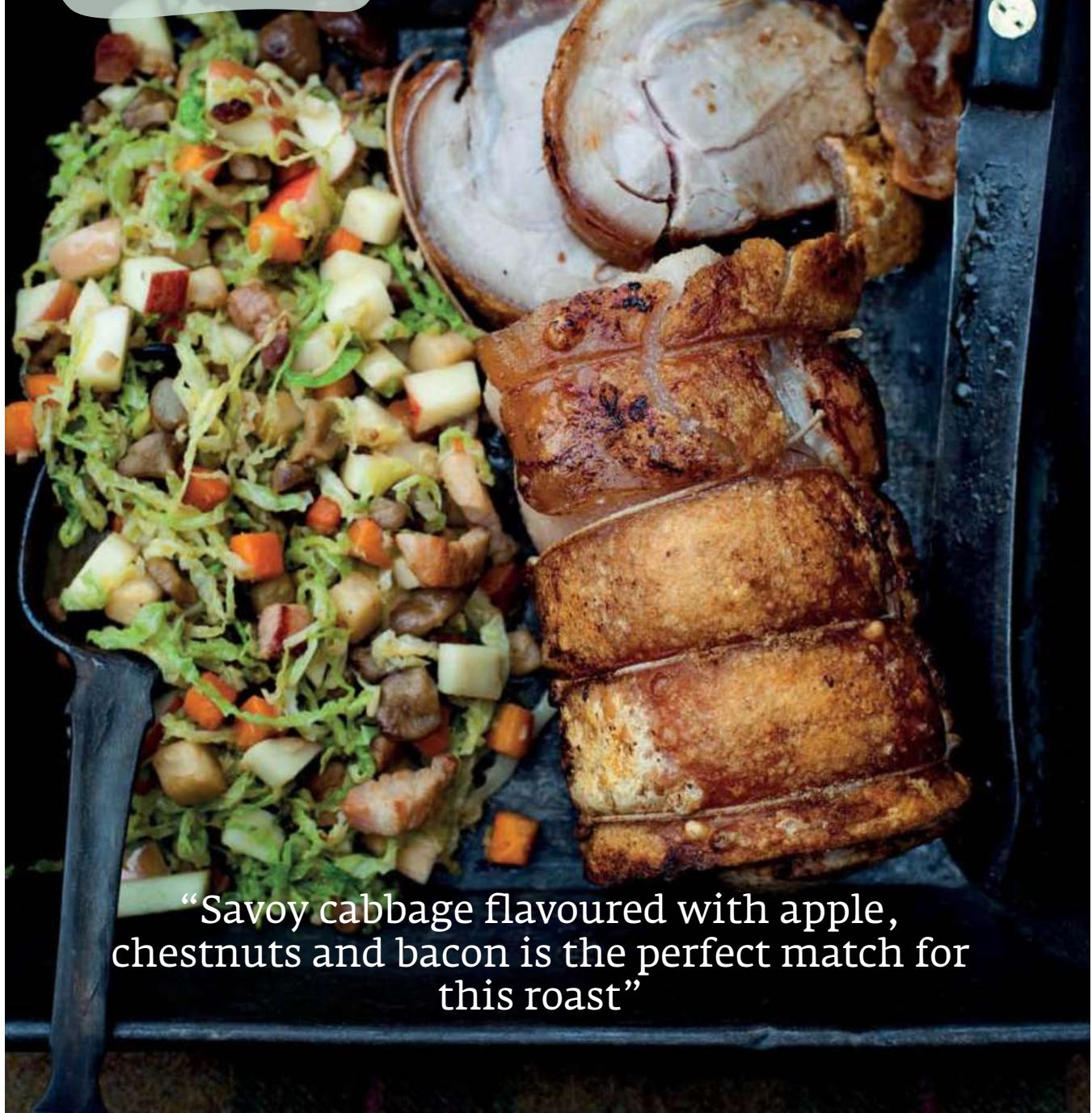
3. Separate the leaves and cut out the tough vein from each leaf. Shred the cabbage finely and set aside. Turn the oven setting up to 220°C/Fan 200°C/Gas 7 and roast the pork for a final 5 minutes to get the crackling crispy and golden. Remove from the oven and set aside to rest for 10-15 minutes.

4. While the crackling is crisping,

**EAT IT NOW:
CHESTNUTS**

Edible chestnuts are the fruit of the sweet chestnut tree – not to be mistaken for the horse chestnut tree, which grows conkers – and are available fresh from September until December, though they can be bought all year round as a purée or in vacuum-packs.

PAIR WITH: chocolate, cream, raspberries, meringue, Brussels sprouts, root vegetables, apples



“Savoy cabbage flavoured with apple, chestnuts and bacon is the perfect match for this roast”



EAT IT NOW: PARSNIP

This sweet and earthy root vegetable isn't for everyone, but few could argue with the deliciousness of honey roasted parsnips. When shopping look for small, delicate roots (bigger parsnips tend to be bitter) or tiny Piccolo parsnips, which are super sweet and can be cooked whole. **PAIR WITH:** Indian spices, beef, walnuts, carrots, honey, other root vegetables

4 Jerusalem artichokes
Juice of $\frac{1}{2}$ lemon
1kg pumpkin
Rapeseed or olive oil, for cooking
Handful of watercress sprigs, to finish

For the hazelnut dressing:
50g hazelnuts, roughly chopped
2 shallots, peeled and finely chopped
1 tbsp chopped chives
50ml hazelnut oil
1 tsp sherry vinegar, or to taste

1. Heat the oven to 180°C/Fan 160°C/Gas 4. Peel the beetroot, wearing plastic gloves to avoid staining your hands red. Cut into quarters, place in a saucepan and pour on enough water to cover. Add salt and bring to the boil. Simmer for 30 minutes or until the beetroot is about three-quarters cooked. Drain and set aside.

2. Meanwhile, peel the Jerusalem artichokes, cut them in half and immerse in a bowl of cold water with the lemon juice added to stop them discolouring. Peel away the skin from the pumpkin and remove the seeds. Cut into thick moon-shaped slices.

3. Heat a large non-stick ovenproof frying pan (or a cast-iron roasting pan) over a medium-high heat and add a drizzle of oil. Place the pumpkin and Jerusalem artichokes in the pan, season with salt and cook for 3–4 minutes, turning to colour. Transfer to the oven and roast for 15 minutes. Cut the beetroot into wedges, add to the pan and cook in the oven for a further 5 minutes.

4. Meanwhile, make the dressing. Combine the chopped hazelnuts, shallots, chives and hazelnut oil in a bowl. Add a splash of sherry vinegar and season with salt and pepper to taste. Spoon the dressing over the roasted vegetables and scatter over the watercress to serve.

“The hazelnut oil in this dressing intensifies the nutty taste and moistens the vegetables. It's a versatile dressing too – equally delicious over grilled fish or shellfish, or used to dress a simple crab salad or French beans”

heat a heavy-based sauté pan over a medium heat and add a drizzle of oil. Add the bacon and cook for 3–4 minutes until they start to crisp. Now add the carrots and celeriac with a little salt and lower the heat. 5. Cover and sweat gently for 4–5 minutes to soften without colouring. Add the shredded cabbage to the pan with the garlic and sweat gently for a further 2–3 minutes. Pour in the water, turn up the heat and put the lid back on. Cook for 3–4 minutes until the cabbage is almost tender. 6. Meanwhile, peel, core and dice the apples (to the same size as the carrots and celeriac). Add to the cabbage with the chestnuts and

cook for a further 2 minutes until the cabbage is cooked. To serve, slice the pork and arrange on warm plates with the cabbage, making sure everyone gets a portion of crackling too. Pour over any resting juices from the pork.

ROASTED PUMPKIN, JERUSALEM ARTICHOKE & BEETROOT WITH HAZELNUT DRESSING

Serves: 4

Prepare: 15 minutes

Cook: 1 hour

2 beetroot

Sea salt and freshly ground black pepper

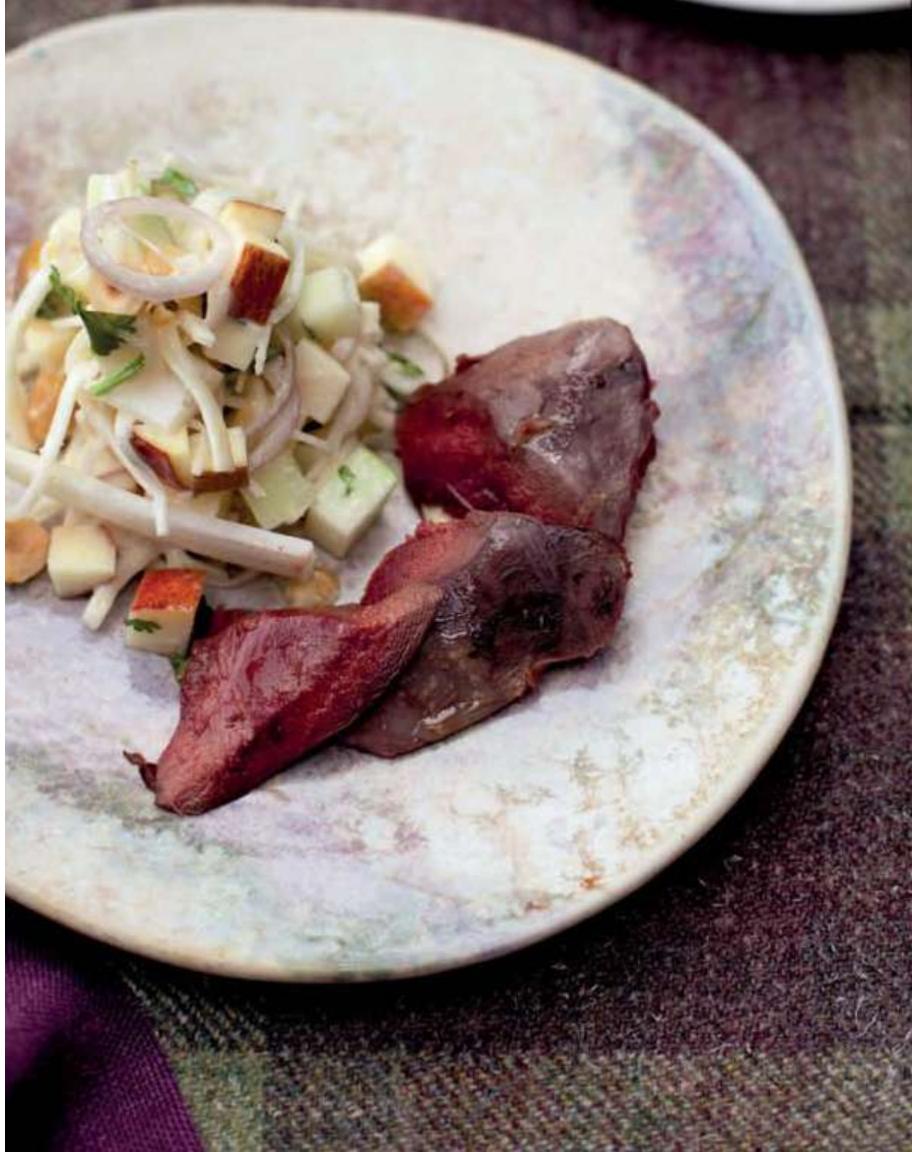


EAT IT NOW: WALNUTS

Mainly grown in the south of England, they are known as 'wet' walnuts when young and green earlier in the season; the ripe, dried nut is far more common and can be bought either shelled or unshelled. They can be eaten raw but are far tastier toasted to bring out the flavour. PAIR WITH: blue cheese, air dried ham, figs, dried fruit, coffee, chocolate, pears

EAT IT NOW: JERUSALEM ARTICHOKEs

Despite the name this unusual-looking tuber is actually a variety of sunflower and grows prolifically in cold weather. Jerusalem artichoke can be cooked in much the same way as potatoes; roasted, mashed, puréed and sautéed. Peel if you like, but the skin is perfectly edible. PAIR WITH: Indian spices, thyme, rosemary, game, red meat, butter, nutmeg



SEARED WOOD PIGEON WITH CELERIAC RÉMOULADE, HAZELNUTS & APPLE.

Serves: 4

Prepare: 10 minutes

Cook: 10 minutes

2 wood pigeons

2 rashers of bacon

Rapessed or olive oil, for cooking

Sea salt and freshly ground black pepper

For the celeriac remoulade:

200g celeriac

5 tbsps mayonnaise

Juice of $\frac{1}{2}$ lemon, or to taste

1 chicory bulb, trimmed

1 red apple

1 green apple

1-2 shallots, peeled and cut into rings

50g hazelnuts, lightly toasted

Handful of parsley leaves, chopped

1. Heat the oven to 180°C/Fan 160°C/Gas 4. Wrap the pigeons in the bacon rashers and tie with kitchen string to secure. Heat a heavy-based ovenproof frying pan over a medium heat and add a good drizzle of oil.

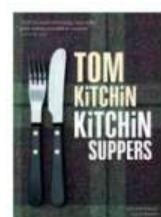
2. Season the wood pigeons all over with salt and pepper. Add to the pan and colour on all sides until golden. Transfer the pan to the oven and cook the wood pigeons for a further 6 minutes or until cooked to your liking, then leave to rest on a wire rack.

3. While the pigeons are roasting, prepare the celeriac remoulade. Peel the celeriac, cut into thin strips and place in a bowl. Toss with the mayonnaise and season with salt, pepper and lemon juice to taste. Slice the chicory into strips. Halve, core and dice the apples. Add the diced apples to the celeriac with the shallots, chicory, hazelnuts and chopped parsley.

4. Pile the salad onto one side of the serving plates. Unwrap the pigeons, remove the breasts and cut each one into three pieces. Arrange alongside the salad and serve immediately.

Last four recipes extracted
from *Kitchin Suppers* by Tom Kitchin (£12.99, Quadrille).

Photography by Laura Edwards



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Sugar & Spice

Is there anything more festive than the aroma of freshly baked gingerbread? These delicious makes are just the thing for cosy winter afternoons in the kitchen



APPLE & GINGERBREAD STREUSEL TART

LIGHT GINGERBREAD DOUGH

Makes 1kg

Prepare: 10 minutes, plus chilling time
Cook: 5 minutes

140g light molasses/golden syrup or honey
200g soft light brown sugar
200g unsalted butter
Zest of 1 unwaxed lemon
4 tsps ground ginger
2 tsps ground cinnamon
½ tsp ground nutmeg
¼ tsp ground cloves
1 tsp bicarbonate of soda
500g plain flour
1 tsp salt
1 lightly beaten medium free-range egg

1. Pour the light molasses into a large saucepan with the sugar, butter, zest and spices and melt over a low/medium heat, stirring frequently until the sugar has dissolved.

2. Increase the heat to bring the mixture to boiling point. Remove from the heat and beat in the bicarbonate of soda. The mixture will froth up at this point as the bicarbonate reacts – mix briefly until combined, then leave to cool for 15 minutes.

3. Sift the flour and salt, then fold into the mixture in batches, using a wooden spoon or a stand mixer. Beat in the egg using a wooden spoon or a stand mixer, until just combined. Do not overwork the mixture, or the biscuits will spread during baking.

4. The dough will be very sticky to begin with, but do not add any flour. Scrape out of the bowl onto a clean surface and knead together until just smooth. Wrap in cling film and chill in the fridge for 1 hour.

DARK GINGERBREAD DOUGH

Makes: 1kg

Prepare: 10 minutes, plus chilling time
Cook: 5 minutes

80g dark molasses/black treacle
60g light molasses/golden syrup or honey
200g soft dark brown sugar
200g unsalted butter
Zest of ½ unwaxed orange
4 tsps ground ginger
2 tsps ground cinnamon
½ tsp ground nutmeg
¼ tsp ground cloves
1 tsp bicarbonate of soda
500g plain flour



1 tsp salt

1 lightly beaten medium free-range egg

1. Pour the dark and light molasses into a large saucepan with the sugar, butter, zest and spices and melt over a low/medium heat, stirring frequently until the sugar has dissolved.

2. Increase the heat to bring the mixture to boiling point. Remove from the heat and beat in the bicarbonate of soda. The mixture will froth up at this point as the bicarbonate reacts – mix briefly until combined, then leave to cool for 15 minutes.

3. Sift the flour and salt, then fold into the mixture in batches, using a wooden spoon or a stand mixer. Beat in the egg using a wooden spoon or stand mixer, until just combined. Do not overwork the mixture, or the biscuits will spread during baking.

4. The dough will be very sticky to begin with, but do not add any flour. Scrape out of the bowl onto a clean surface and knead together until just smooth. Wrap in cling film and chill in the fridge for 1 hour.

CHRISTMAS BISCUIT TREE

Makes: 1 large tree

Prepare: 1 hour, 30 minutes, plus chilling and setting
Cook: 1 hour

1 x quantity of Light or Dark Gingerbread Dough (see previous recipes)

2 tbsps icing sugar sprinkles, (optional)

For the royal icing:

500g icing sugar
2 medium free range egg whites, lightly beaten
1 tsp lemon juice

1. Start by making the royal icing. Sift the sugar into the bowl of an electric mixer. Add the beaten egg white and lemon juice.

2. Whisk on a low speed, so you do not incorporate too much air into the icing, for 2–3 minutes until you have a smooth, but not wet, stiff peak consistency. It should be dense and spreadable but hold a stiff peak. If it looks dry and crumbly add a little water. If it looks slightly runny and glossy, add a little extra icing sugar.

3. Transfer to a bowl and cover with a damp cloth to prevent it from drying out. The icing can be prepared ahead and stored in an airtight container in the fridge for up to 1 week.

4. Heat the oven to 160°C/Fan 140°C/Gas 3. Line 2 or 3 large baking trays with silicone baking sheets or greaseproof paper. Using a ruler, draw and cut out a 20cm star onto firm paper or card. Then inside this star draw smaller stars decreasing by 2cm each time, your last star being 2cm.

5. Cut a large piece of greaseproof paper and roll out the gingerbread on top of it to 5mm. Cut out three of the largest stars and using a palette knife transfer to the lined baking sheets. Place in the freezer for 5 minutes until hard then bake in the oven in batches for 6–10 minutes depending on size, until golden brown at the edges. Leave to cool for 5 minutes on the trays, then carefully transfer with a palette knife to wire racks to cool completely.

6. Trim the star template to the

next size and cut out three dough stars, chill and bake as above decreasing the bake time to 6–8 minutes for medium stars and to 3–6 minutes for the small stars. Keep repeating until you have baked three of each star.

7. Add a little water to the royal icing until you reach soft peak consistency. Spoon into a piping bag fitted with a medium round nozzle and pipe around each of the stars. Add a little more water to the remaining icing to make flood icing, and spoon or pipe into the lines of each biscuit spreading to the edges. Leave for 30 minutes to set, then stack the stars up starting with the largest and ending with the smallest on its edge. Dust with the icing sugar and decorate with sprinkles if you wish.

APPLE & GINGERBREAD STREUSEL TART

Makes: 1 tart

Prepare: 30 minutes, plus chilling

Cook: 40 Minutes

½ x quantity of Dark Gingerbread Dough (see p.27)

For the filling:

2 Bramley apples, peeled and cored

3 medium eating apples, peeled and cored

Juice of 1 unwaxed lemon

75g granulated sugar

75g soft light brown sugar

3 tbsps plain flour

1 tsp ground cinnamon

¼ tsp ground allspice

½ tsp salt

75g sultanas

20g butter, cubed

For the streusel topping:

40g plain flour

40g granulated sugar

½ tsp ground ginger

Pinch of salt

60g cold butter, cut into

small cubes

30g pecans, roughly chopped

1. Heat the oven to 180°C/Fan 160°C/Gas 4. Cut a large piece of greaseproof paper and roll out the gingerbread on top of it to 5mm thick x 32cm diameter. Line a deep 23cm fluted pie dish with the dough. Press gently into the edges and trim any excess with a sharp knife. Reserve the trimmings. Place the tart case in the freezer to chill for 20 minutes.

2. Meanwhile cut the apples into 5mm thick slices, squeeze over the lemon juice, then toss in a large bowl with the sugars, flour, spices, salt and sultanas. Pile high into the chilled gingerbread case, then press down to fill the gaps. Dot with the butter and place on a baking tray to catch any spills. Bake for 20 minutes on the middle shelf of the oven.

3. To make the streusel, mix the flour, sugar, ginger and salt until combined. Cut 50g of the reserved gingerbread dough into small chunks and add to the mix with the butter. Rub together with the tips of your fingers to form clumps. Stir through the pecans.

4. After the tart has baked for 20 minutes, sprinkle over the streusel and return to the oven to bake for a further 30 minutes, or until the tart is golden and bubbling and the apples are tender when pierced with a sharp knife. Remove from the oven and set aside to cool slightly before serving. Alternatively, serve chilled.

GINGERBREAD KNOTS

Makes: 12

Prepare: 45 minutes, plus cooling and rising time

Cook: 20 minutes

300ml whole milk

6 cardamom pods, husks removed and seeds ground

50g butter

450g strong white flour

1 tbsp ground ginger

7g fast action yeast

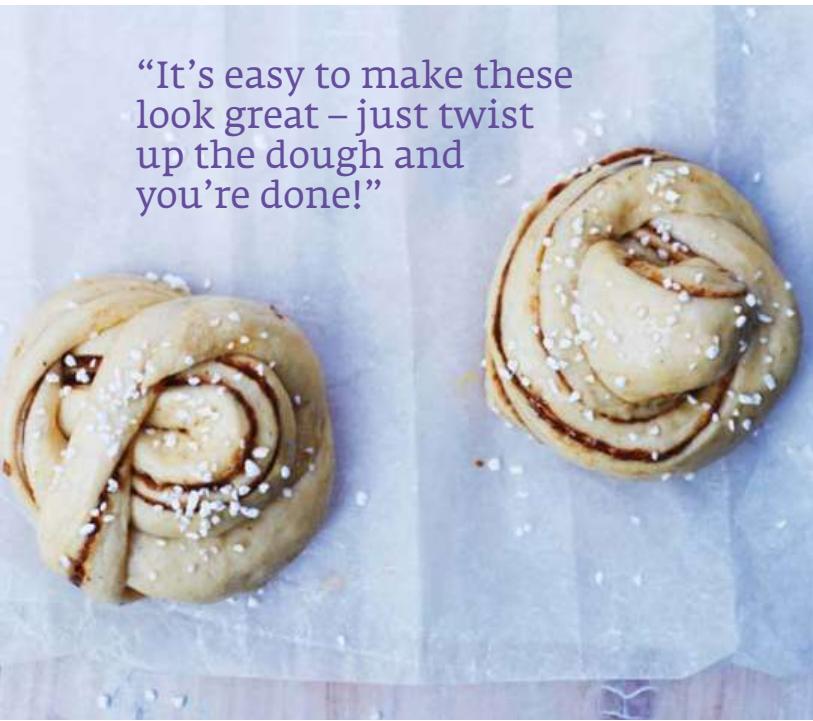
50g caster sugar

½ tsp salt

2 medium free-range eggs



“It’s easy to make these look great – just twist up the dough and you’re done!”





1 tbsp olive oil
4 tbsps pearl sugar or sugar nibs
 (large grains of pure sugar that
 don't melt in the oven)

For the gingerbread filling:
 100g salted butter, softened
 80g soft dark brown sugar
 Zest of $\frac{1}{2}$ unwaxed orange
 2 tbsps ground ginger
 1 tsp ground cinnamon
 $\frac{1}{2}$ tsp ground nutmeg
 $\frac{1}{4}$ tsp ground cloves
 $\frac{1}{2}$ tsp salt

1. Place the milk and ground cardamom seeds in a small saucepan and bring just to the boil. Remove from the heat and stir in the butter until melted. Set aside to reduce in temperature to lukewarm.
2. Meanwhile sift the flour, ginger, yeast, caster sugar and salt into a bowl. Make a well in the centre and mix in 1 egg. Once the milk is lukewarm, pour over

the dry mixture and stir until it comes together to make a soft, sticky dough.

3. Knead for 10 minutes using an electric dough hook until it is smooth and springs back a little. If kneading by hand, tip out onto an oiled surface and knead for 10 minutes. The dough will be very sticky to begin with but do not add any additional flour. Transfer to a clean bowl greased with oil. Cover loosely with greased cling film and leave in a warm place for 30 minutes until it has nearly doubled in size.
4. To make the filling, beat the butter, sugar, zest, spices and salt together until soft and spreadable. Set aside.
5. Lightly flour a clean surface and dust your hands in flour. Tip out the dough, turn once to lightly coat in the flour and divide it in half. Roll one piece into a large rectangle, about 40cm x 50cm. Spread half of the filling on top.

6. Fold one third of the dough over the second third. Then take the third piece and fold over the first and second piece. You will now have three layers of dough that look like how you would fold a letter. Cut the dough into 6 long strips approximately 2cm wide. Twist each strip together into a knot, tucking any ends underneath and place evenly spread on a large baking tray lined with a silicone baking sheet or greaseproof paper. Repeat with the remaining dough and gingerbread filling and place on a second lined baking tray.

7. Cover loosely with greased cling film and leave once again in a warm place for 30 minutes until nearly doubled in size. Heat the oven to 200°C/Fan 180°C/Gas 6. Brush very lightly with beaten egg and sprinkle with pearl sugar. Bake in the oven for 8-10 minutes, until lightly golden brown.



GINGERBREAD GARLAND

Makes: 4 garlands
Prepare: 40 minutes
Cook: 20 minutes

1 x quantity of Light Gingerbread Dough (p. xx). Halve the dough once made and add 40g of cocoa powder to one half

You will need:
Gingerbread man and heart cutters approx. 6cm
4 x 1 meter lengths of ribbon

1. Heat the oven to 160°C/Fan 140°C/Gas 3. Line 2 large baking trays with silicone baking sheets or greaseproof paper. Cut a large piece of greaseproof paper and roll out the gingerbread on top of it to 5mm.

2. Using a gingerbread man and heart cutter, cut out pieces of dough and use a palette knife to transfer them to the lined baking trays. Leave space for them to spread a little. Repeat with the other dough. Place in the freezer for 5 minutes until hard.

3. Cut two slits in the centre of each biscuit 1cm apart, large enough to thread a ribbon through. Bake in the oven in batches for 12 minutes, until golden brown at the edges. Check the slits are still large enough, if not cut back to size.

Leave to cool for 5 minutes on the trays then carefully transfer with a palette knife to wire racks to cool completely.

4. Thread the biscuits onto a long piece of ribbon, always starting at the back of the biscuit going through to the front, then turning and threading back through to the back. This ensures that the length of the ribbon always stays at the back of the garland, so it doesn't cover the biscuits. Don't pull the ribbon too tight when hanging or the pressure will break the centre of the biscuits.

Recipes taken from *Gingerbread Wonderland* by Mima Sinclair, (£8.99, Kyle Books).
Photography by Tara Fisher.

"This adorable gingerbread garland is a great activity for the kids in the run up to Christmas. Just make sure you hang it out of the reach of young children or pets... or the biscuits will be enjoyed before you get a chance!"



If you don't have time to bake your own, this gorgeous gingerbread house looks amazing and tastes even better! Large Gingerbread House Kit, £17.50 thegbhouse.co.uk



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The GBF Notebook

What you're up to in the kitchen this month



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Your Kitchen *Creations*

SOME OF YOUR BEST HOMEMADE DISHES



1. **@thegardenchefuk**
I made doughnuts! Lifelong ambition fulfilled!



2. **@RobsAllotment**
How about my apple roses?



3. **@Edibleangel**
My first attempt at toasted coconut and almond nut butter, perfect for topping toast and porridge



4. **@ShaoniNandy**
How about my Cardamon & Anise Kheer chocolates? #amateurchocolatier :)



5. **@al_dente66**
Pork shoulder and asparagus, roast cod and butter beans or wild garlic soufflé?

Get in touch

Send us photos of your homemade dishes, your restaurant and deli discoveries, share cookery tips or send us letters and emails – we love to hear from you!



WRITE IN: Great British Food,
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YOUR Cardiff

With exciting restaurants, pubs, cafés and delis, you won't struggle to find wonderful cuisine in the Welsh capital. In order to discover more about the city, we asked for your favourite foodie spots. Here are some of your responses:

@lynncothivalley

Must visit @RCMAmarkets Riverside on a Sunday. Find us @BigCheeseRich plus loads of other great food stalls

@Mamania

@NiaBodlon in Whitchurch – absolutely fabulous

@uswsuehouse

Meet @WallysDeli. A lovely little deli and café in the heart of Cardiff, highly recommended :-)

Toby Barham, via Facebook

My absolute favourite place to visit is The Gravity Station – hands down one of the best beer shops I've ever visited!



Christmas with Monica

We catch up with *MasterChef: The Professionals* judge Monica Gellati to find out how she's celebrating Christmas, what she loves about winter cooking and more

Favourite aspects of winter cooking?

It's all about comfort food – the stuff that warms you and just makes you feel good!

Perfect Christmas meal?

The best goose available paired with the freshest winter vegetables – my favourites have got to be Brussels sprouts and parsnips.

How is Christmas dinner prepared in your household?

We all get involved! I do the majority of the cooking, the hubby sorts the wines out for the day and our little girl loves to set the table and even helps with the food.

Where to find Britain's best food?

I can't get enough of Cornwall and the coasts of England.

Has food always played a big part in your life?

Yes, I will always remember being taught to cook things like pancakes by my mum!

What other objectives do you wish to accomplish?

Running a successful business is certainly up there.

What's your guilty food pleasure?

It has to be chocolate, chocolate and more chocolate!

Monica Gellati will be sharing festive tricks and tips at Taste of London: The Festive Edition. Taste of London runs from 19th until 22nd November at Tobacco Dock. Visit london.tastefestivals.com to find out more.



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Enjoy the demonstrations and discussions – then sit back and relish the pleasure of either a full afternoon Tea or a lingering lunch overlooking the Riverbank. A delicious opportunity to treat someone special ... or just enjoy the experience.



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Valentine's KITCHEN

The world of British gin is absolutely booming, so do we really need another one? *GBF* columnist Valentine Warner certainly thinks so, he's just started making his own!

Dear all, it may seem a bit cheeky but I'm hijacking this month's column to tell you that my new gin is ready. It's called Hepple, and the bottles have rattled along the conveyor, been filled and labelled and are now boxed and standing proud in sixes.

I'm astonished that the merry band of souls who comprise the Moorland Spirit Company have come this far in what has been the longest conversation, certainly in my life. Starting three years ago with a meeting in the high Northumbrian hills, a rain lashed walk among the junipers and a long fireside chat, now sees me typing with a Hepple martini by my side...it's 6.11pm by the way.

Starting a distillery has been a most immersive experience and despite the highs (hic!), lows, hunches, successes, failures, wrong turns and U-turns, I think it's true to say that when one is fully committed to a project then all manner of help and relevant information appears, offered up by that astral clockwork that clicks away unseen around us.

Why Hepple gin? Well, because a cook, a barman, a biochemist and a passionate country man all decided that as much as we really loved many of the wide array of gins that are presently on sale, we still had a very specific idea in mind that warranted another one...as late as we were to the gin clamour.

Hepple uses three processes in its production, a copper pot still for our base gin, vacuum distillation, for delicate ingredients that wouldn't survive the higher temperatures

of the pot still, and unique critical extraction for real juniper intensity. All are then joined together – I like to think of it as assembling a sparkling chandelier of clarity and brightness!

The gin is juniper led and includes green unripe juniper berries (cones) for their fresh, alternative flavour to the ripe variety. These are picked from our own extensive stand of bushes that shiver in the strong northerly wind. Among our ingredients you'll also find bog myrtle, wonderful Douglas fir, lovage and blackcurrant. There are 13 botanicals in all.

I'd love to tell you the whole story, of the curlews, those morning tastings and wonderful serendipity, but will just say it's all there bottled in liquid form. I hope you find it as invigorating as the north wind and as refreshing as a naked plunge in a hill top pool!

**£40.50 from
Fortnum & Mason**



ILLUSTRATION: LOUISE ABBOTT

“I hope you find it as invigorating as the north wind and as refreshing as a naked plunge in a hill top pool”



What Delia Did

Reckon your Christmas is timeless? Think again!

Anna Blewett remembers...

Pomegranate seeds on your sprouts, ham joints bubbling away in Coca Cola, salmon cured in vodka: there's always someone invading your telly to impertinently suggest your comfy Christmas dishes are in need of a contemporary twist. Who knows, maybe their nans were appalling cooks and they approach Christmas with a blank canvas. But for the rest of us, who know Christmas is as much about boiling up giblets as it is peace on earth, these fads are an entertaining side show. We proper cooks would never dream of getting whisked up in the froth of pre-Christmas hype...right?



...the year we went cranberry mad

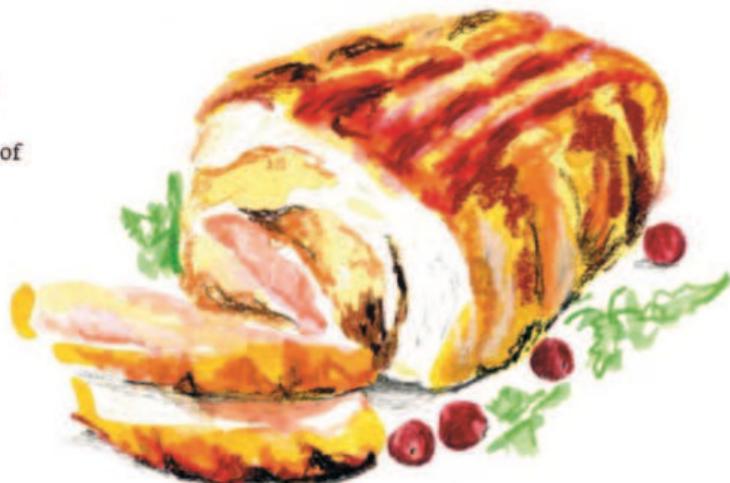
Delia Smith has always wielded a quite remarkable influence over our shopping habits, her recipes responsible over the years for causing panic-buying of sea salt, saucepans, lemon zesters, liquid glucose, white-shelled eggs, and much besides. Most memorable in the public consciousness is the fallout from her 1995 book and TV series *Winter Collection*, which made a whizzed and tart berry look so fundamental to a happy family Christmas that we all went bonkers for them. Sprinkling the raw berries into spiced jellies, confits, and pies whilst exhorting their "rich, luscious flavour" and "jewel-like" appearance,

she single-handedly sparked a run on cranberries and supermarket supplies ran dry.

The genius of her approach was to sever our associations with the jars of gaudily-coloured American 'saas' and transplant the Thanksgiving staple into the heart of Aga country. The coup would have been complete had efforts to grow our own British cranberries yielded a red, white and blue source for our, erm, sauce. Sadly commercial trials in Kent were recently abandoned due to small harvests. If our native sloes ever had a shot at the big time, the time is surely now.

...the mighty 'turducken'

"There was one year that every man and his dog got obsessed with the idea of cooking a bird in a bird in a bird for Christmas lunch," recalls Flo Gibson, 'food architect' at meal box brand Gousto. "A duck, in a chicken, in a turkey... Everyone was ordering them from the butcher." Or snapping them up at Aldi, where three-bird roasts sold at a reported rate of 12 every minute in December 2010. The following year the retailer hired chef Phil Vickery, who upped the ante by crowbarring a goose into the action for a four-bird roast. "I'm a fan of goose, but done perfectly and simply," says Flo. "Do we need to give



classic Christmas dinner such a crazy twist?" If goose is on your menu this year you may heed Fanny Cradock's advice for really crispy skin: "Think of someone you never really liked but are too well bred to say what you think of them. Take it out on the goose and stab it all over."

...when Mary's make-aheads stole Jamie's thunder

'Our Bez', as she's so affectionately known by GBBO co-stars, has cooked more Christmas dinners than you've had...err...hot dinners.

Who better then to knock Jamie Oliver off his Christmas throne, ending his four-year stint as publishing's bestselling Christmas author? In 2014 *Mary Berry Cooks* halted the juggernaut set in motion by Jamie's 30-Minute Meals, winning over Christmas shoppers with its sensible, make-ahead showstoppers and easy suppers. Pukka.

...Nigella's brined turkey

It was 2006 when Nigella Lawson first flexed her festive pulling power, sending sales of goose fat rocketing by slathering it over roast spuds. Two years later the Domestic Goddess seduced the nation once again, with a sweet and spicy vision of Christmas bathed in the fridge-light glow of solo midnight feasts. In Nigella's Christmas Kitchen she urged viewers to immerse their uncooked turkey in six litres of water enriched with salt, spice, herbs, citrus fruit and honey, and leave it soaking outside the back door for up to two days. "As an idea it sounds great," says Great British Menu finalist Richard Bainbridge, "but in practice, not so much. The week before Christmas was spent trying to find a bucket big enough to fit the turkey in! Then Christmas Eve we made the marinade and put the turkey inside. Christmas morning the oven went on and the last thing to do was bring the triumphant turkey in from outside but – and we don't know if it was Rudolf or foxes – the bucket was empty and there was ripped-up turkey meat all over the garden. Christmas lunch was Aunt Bessie's and roasted vegetables." Bad times indeed.

"It was 2006 when Nigella Lawson first flexed her festive pulling power, sending sales of goose fat rocketing by slathering it over roast spuds"

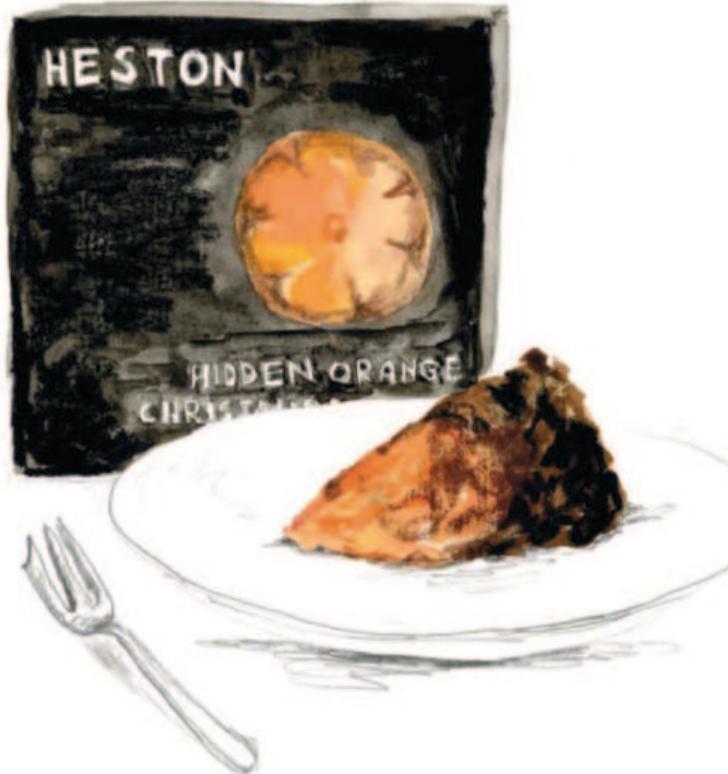


ILLUSTRATIONS: LOUISE ABBOTT

...when Heston caused a stampede

If you've ever dreamed of penning a Christmas number one and retiring to live high on royalties, you'll be kicking yourself you didn't think to hide an orange in your Christmas pudding. In 2010 national treasure Heston Blumenthal did just that, and caused complete flipping chaos in the process. The Hidden Orange Christmas Pudding he created for Waitrose created a growing storm of hysteria, first selling out online, then causing in-store stampedes among panicked fans, and finally appearing on auction site eBay where one pudding fetched an eye-watering £250.

The success of this citrusy addition came as no surprise to Maxine Clark, senior teacher at Leiths School of Food and Wine, who has enjoyed the pud/orange combo since her 60s childhood. "In addition to a trifle made with tinned fruit salad and red jelly (always referred to by colour and never flavour) we would always, without exception, serve Christmas pudding with tinned mandarins and cream." Wise enough to know that irony and kitsch should be let nowhere near the most important meal of the year, Maxine's all about nostalgia and taste. "I can confirm, without any hesitation or snobbery, this year there will be tinned mandarins with the pudding again!"



And don't forget...

1950s

"Babycham has always been popular at Christmas but it was in the brand's early years it really boomed," says Laurence Hinton of Accolade Wines, which today owns rights to this sparkling Somerset perry. "In post-war Britain women were beginning to play a more dominant role in society and Babycham was the first alcoholic drink to be marketed at them directly."

1960s

"Pickled onions (home made, of course) were a winter treat," recalls Maxine Clark. "We ate them solidly for two weeks: just before, during and immediately after, Christmas. Then that was it for the next 50 weeks. Everything seems to taste so much better when anticipated and longed for."

1970s

"Oh, the Soda Stream!" recalls nutritionist Jane Michell. "We'd never seen anything like it! I remember many eager friends trying to get their hands on one! With the trend to be more health-conscious and drink the RDA of water who knows, we might see it back on Christmas lists this year!"

1980s

"The year Viennetta came out [1982, when it was created in a Gloucester factory, fact fans] it was the height of sophistication and glamour," says Richard Bainbridge. "My whole family sat around looking in awe at this new frozen dessert, trying to work out whether we should let it defrost or not. Now that was a magical Christmas!"



The Alternative Festive Feast

Bored with Turkey? Duck is a fantastic alternative, tasty and much easier to cook than you think.

Great British Food have joined forces with Mrs Bridges to create this fabulous Festive Duck with a Christmas Preserve Sauce: a dish perfect to serve up to the family for Christmas Dinner.

This wonderfully rich cuisine, served with a sauce of berries and mulled wine, is perfect for those seeking a touch of luxury.

MRS BRIDGES FESTIVE DUCK WITH CHRISTMAS PRESERVE SAUCE

Serves 4

4 duck breast fillets
2 teaspoons sea salt
100ml red wine
1 jar Mrs Bridges Christmas Preserve with berries and mulled wine

1. Use a small sharp knife to score the duck breasts through the skin and fat, being careful not to cut through to the meat. Rub sea salt

into the skin once scored.
2. Heat a large heavy frying pan on medium high. Fry the duck breasts skin side down, until the skin browns and fat is released for approximately 10-12 minutes. Watch out for spitting fat! Remove the breasts from the pan, and pour off most of the fat. Return breasts to pan, and fry skin side up for another 5 minutes (cook it less or more to your liking). Remove, wrap loosely in foil and allow to rest on a baking tray.

3. Pour most of the fat out of the frying pan.
4. Mix together the red wine and Mrs Bridges Christmas Preserve in a small bowl. Pour into the pan, and simmer, stirring constantly, until the sauce is thickened.
5. Slice the duck breasts thinly, pour sauce over the top, and serve warm. Serve with asparagus and carrot batons or a selection of seasonal vegetables to your liking.



Not only does Mrs Bridges website contain a wide selection of individual products great for gifting, the range also includes a selection of fantastic festive hampers ideal for friends, family and loved ones this Christmas.

With delivery across the UK, the products offer the perfect gift solution for those who want to capture a little British heritage in a jar.

FOR FURTHER INFORMATION, VISIT WWW.MRSBRIDGES.CO.UK

MAKE & SHARE

These delicious homemade sweets can be whipped up in minutes and make really thoughtful Christmas gifts





“As an alternative you could top the chocolate wafers with candied stem ginger or chopped dried fruits and nuts”

RASPBERRY & ROSE CHOCOLATE WAFERS

Makes: about 24
Prepare: 10 minutes,
 plus cooling time
Cook: 5 minutes

150g best-quality dark chocolate (72% cocoa solids)
 150g best-quality white chocolate
 3-4 tbsps freeze-dried raspberry crisps (approx. 25g)
 3-4 tbsps crystallized rose petals
 3-4 tbsps pink sugared rose chips or sugar sprinkles

1. Line 2 large baking sheets with non-stick baking parchment. Break the dark and white chocolate into pieces and melt separately in heatproof bowls set over pans of barely simmering water. Stir until smooth, remove from the heat and cool slightly.
2. Spoon heaped teaspoonfuls of melted chocolate on to the prepared baking sheets, spreading the chocolate into discs with the back of the spoon. Scatter with the

raspberry crispies, rose petals and rose chips or sugar sprinkles.

3. Set aside to cool and harden completely before removing from the parchment with a palette knife. Stored in an airtight container, these will keep for 4-5 days.

HONEYCOMB

Makes: about 20 pieces
Prepare: 5 minutes,
 plus cooling time
Cook: 10 minutes

300g caster sugar
 150g golden syrup
 Pinch of cream of tartar
 1 tsp white wine vinegar
 1½ tsps bicarbonate of soda
 150g dark or milk chocolate

1. Line a 20cm square baking tin with lightly oiled foil. Half fill the sink with cold water and have ready a whisk and the bicarbonate of soda.
2. Tip the sugar, syrup, cream of tartar and vinegar into a medium-sized, solid-based pan. Add 5

tablespoons of water and set the pan over a medium heat. Stir until the sugar has dissolved, then bring the mixture to the boil. Continue to cook until the mixture turns amber-coloured and reaches ‘hard crack’ stage, or 154°C on a sugar thermometer.

3. As soon as the caramel reaches the right temperature, remove the pan from the heat and plunge into the sink of cold water to speed up the cooling process. Working quickly, tip the bicarbonate into the caramel and whisk to combine evenly; the mixture will foam up like a mini volcano. Pour into the prepared tin in an even layer and leave to cool.

4. Melt the chocolate in a bowl set over a pan of barely simmering water and stir until smooth. Remove from the heat and cool slightly. Turn the honeycomb out of the tin, peel off the foil and break into chunks. Half dip each piece into the melted chocolate. Leave to harden before packaging. Stored in an airtight container, it will keep for 2-3 days.

COFFEE & CARDAMOM TOFFEE

Makes: about 20 pieces
Prepare: 10 minutes,
 plus cooling time
Cook: 15 minutes

Sunflower oil, for brushing the tin

125g unsalted butter, diced
 200g caster sugar
 75g molasses sugar
 2 rounded tbsps Golden syrup
 2 tsps instant coffee granules
 ½ tsps ground cinnamon
 Pinch of salt
 5-6 cardamom pods

1. Brush the inside of a 17cm square baking tin with sunflower oil. Place all the ingredients except the cardamom pods in a medium-sized pan and add 75ml water. Crack the cardamom pods using a pestle and mortar; remove the green husks and finely grind the little black seeds. Add to the pan and place over a low to medium heat. Stir to melt the butter and completely dissolve the sugars.
2. When the sugars have dissolved, raise the heat slightly and bring the



mixture to the boil, stirring from time to time. Continue to cook steadily until the toffee registers 126°C (hard ball stage) on a sugar thermometer.

3. Remove the pan from the heat, give the toffee a quick whisk and pour into the greased baking tin. Leave to cool and harden before breaking into pieces and packaging in waxed paper. Stored in an airtight container, the toffee will keep for about a week.

SEA-SALTED CARAMELS

Makes: about 20
 Prepare: 10 minutes,
 plus cooling time
 Cook: 15 minutes

150g caster sugar
 150g light muscovado sugar
 100g unsalted butter
 200ml double cream
 3 tbsps golden syrup
 1 tsp sea salt flakes



“The saltiness is just enough to cut through the intense caramel sweetness, making them dangerously moreish”



1. Grease a 15-17cm square tin with sunflower oil. Place the caster sugar in a deep pan with 2 tablespoons of cold water. Set the pan over a medium heat until the sugar has dissolved, then bring to the boil and continue to cook until the sugar has turned to a deep amber-coloured caramel. Remove the pan from the heat and immediately add

the remaining ingredients and stir until smooth.

2. Return the pan to the heat and bring back to the boil. Continue to cook until the caramel reaches 130°C/250°F on a sugar thermometer. Remove from the heat, leave to settle for 30 seconds, then pour into the prepared tin and leave until cold

before turning out of the tin and breaking into pieces. These will keep for 4-5 days in an airtight box or wrapped in non-stick paper in a jar.

Recipes taken from *Gifts From The Kitchen* by Annie Rigg, (£14.99, Kyle Books). Photography by Catherine Gratwicke.

Available in Tesco
for a limited time.
Don't miss out!



WASTE NOT, WANT NOT!

We hate to see good food go to waste. So when we found ourselves with some leftover figs and juices recently, we turned them into a tasty new yogurt called Left-Yeovers!

10P FROM EACH POT GOES TO FARESHARE, THE CHARITY FIGHTING HUNGER AND FOOD WASTE

FIND OUT MORE: YEOVALLEY.CO.UK/LEFT-YEOVERS

Eat Local

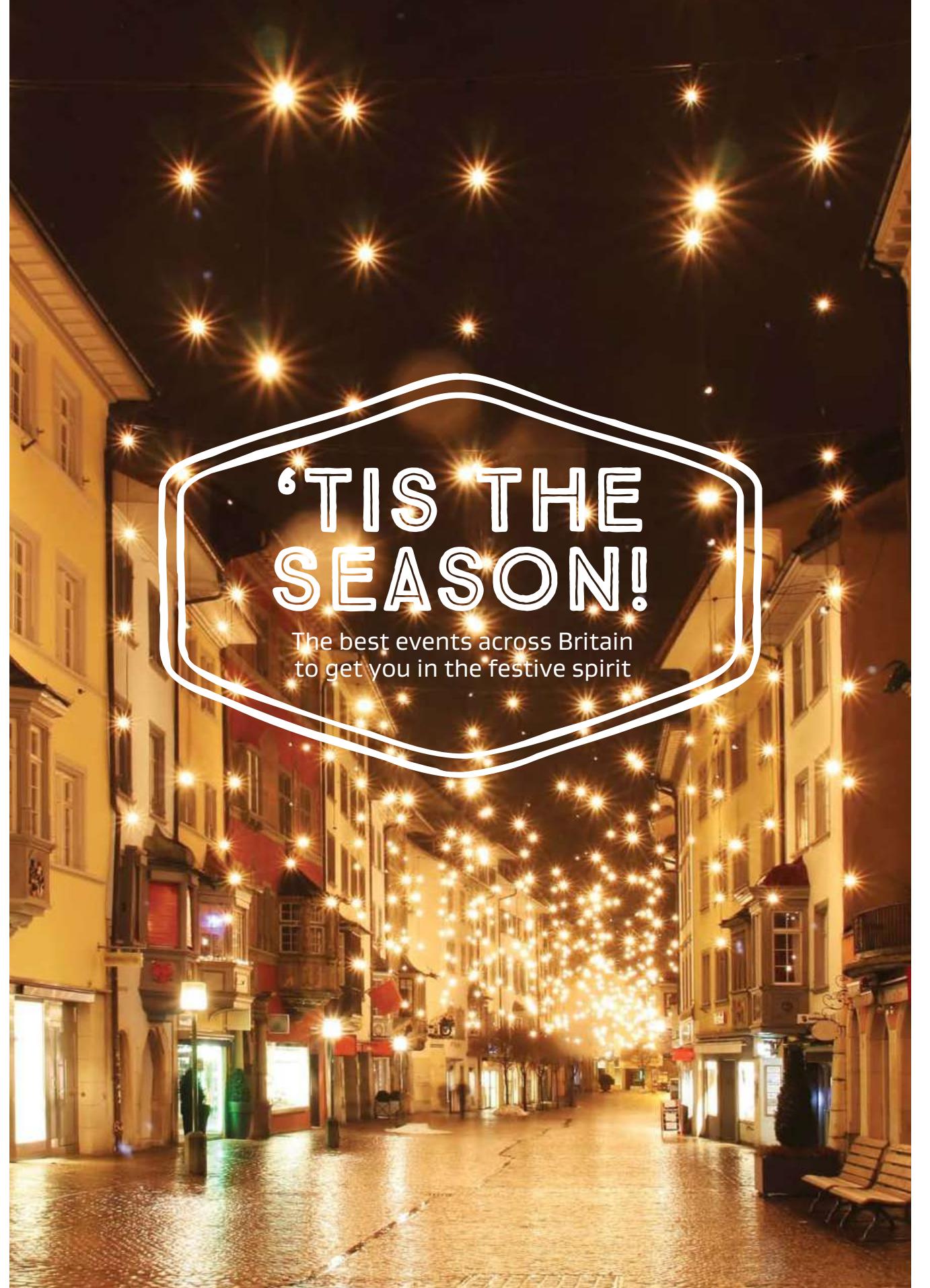
A CELEBRATION OF REGIONAL FOOD, DRINK & TRAVEL



EAT LOCAL CHRISTMAS

Instead of focusing on one specific area, this month we're going across the UK to find the best places to eat, drink and be merry this Christmas. Whether you're looking for the best festive markets, want to know where to go with friends to celebrate or need to brush up on your cooking skills, keep reading – we've got you covered!





‘TIS THE SEASON!

The best events across Britain
to get you in the festive spirit

To Market

OUR PICK OF THE UK'S CHRISTMAS FESTIVALS AND MARKETS

FOODIES FESTIVAL

International Centre, Harrogate

11 – 13 December

If you're looking for a one-stop shop for everything Christmas-related this year, you'd be hard put to find somewhere better than the Christmas Foodies Festival in Harrogate. Retro Recipes in the chef's theatre will transport visitors back in time to the 1960s when glacé cherries and green piped potato was all the rage, while the artisan Christmas market boasts over 150 producers selling locally-made cheese, chutneys, cakes and more. If you're looking for a few bottles to add to your cocktail cabinet, then the gin and drinks theatre is the perfect place to find craft beers, spirits and other tipples (with plenty of samples of course), and you can even drop the kids off at the Elf Cookery school, where they'll learn how to decorate gingerbread men, cupcakes and cookies. There really is something for everyone, and you'll leave with bagfuls of delicious festive food and drink. foodiesfestival.com



THE CHEESE & WINE FESTIVAL

Business Design Centre, London

4 – 6 December

We all know the turkey, trimmings and presents are key when it comes to a memorable Christmas Day, but having good wine on tap and a huge, artisan cheeseboard certainly helps too! A quick tour around the stalls of this festival will give you access to the country's best artisan cheesemongers including Paxton & Whitfield and La Cave à Fromage, showcasing over 200 varieties of delicious cheese, while dozens of boutique wine merchants will be selling organic and biodynamic reds, whites, Prosecco, Champagne and, of course, fantastic English sparkling wines. If you want to impress



your friends with some sommelier-style knowledge, then be sure to attend one of the tutored tastings taking place over the weekend. You'll know how to match cheese and wine like the pros in no time! cheesewinefestival.com



PADSTOW CHRISTMAS FESTIVAL

Padstow, Cornwall

3 – 6 December

One of our favourite festivals of the year, let alone December. Over 45,000 people attend the free event over the four days, and it's particularly well known for its celebrity chef demonstrations. This year you'll be able to watch James Martin, Rick Stein, Angela Hartnett, Michael Caines, Mitch Tonks and our own columnist Nathan Outlaw cook their favourite festive recipes. Once you've picked up some top tips, you can peruse the market to stock up on ingredients, listen to some live music, watch the stunning firework displays or pay a visit to Santa's grotto and meet the big man himself (with your children in tow, of course). padstowchristmasfestival.co.uk

FRANKFURT CHRISTMAS MARKET

Birmingham City Centre

12 November – 22 December

This is the largest outdoor Christmas market in Britain, so make sure you set aside a full day to explore the many stalls and activities. The streets of Birmingham are transformed into a German winter wonderland, with all the pretzels, schnitzels, bratwursts and knoblauchbrot your heart could possibly desire. After you've had your fill and washed it down with some mulled cider, test your balancing skills on the outdoor ice skating rink, browse the craft stalls, buy a few bottles of ale or sample cheeses. This is such a large, popular festival, that some families make a weekend of it and spend the night in a local hotel! birmingham.gov.uk

Big Day Out

THE BEST FESTIVE EVENTS FOR SPENDING TIME WITH FRIENDS AND FAMILY



FESTIVE FILM & FIZZ

One Aldwych Hotel, London

Weekends throughout December

For a heartwarming Christmas night to remember, this luxurious dinner and movie programme takes place in the One Aldwych Hotel's dedicated screening room. Holiday classics including *It's A Wonderful Life*, *White Christmas*, *Miracle on 34th Street* and *The Holiday* are being shown, along with an indulgent three-course seasonal dinner at the Indigo Restaurant. You'll also be treated to a chilled glass of bubbly on arrival, making the evening extra special. onealdwych.com

CHRISTMAS AFTERNOON TEA

Pentillie Castle, Cornwall

Throughout December

Afternoon Tea is a real treat – the excuse to



gorge on sandwiches, cakes and tea (or sparkling wine, which is usually the option we go for) is always a welcome one! The team at Pentillie Castle has given theirs a festive twist for December, serving turkey and cranberry sandwiches, seasonal savoury palmiers, orange and cranberry scones and a selection of mini Christmas cakes and puddings, alongside truffles, cupcakes and glasses of wine. It's a feast we're simply salivating at the thought of, and the fact that you can enjoy all this food and drink in the grounds of a stunning castle is the icing on the cake. Be sure to take a look at the 12ft Christmas tree inside, too – it really is stunning! pentillie.co.uk

THREE WINE MEN WINE TASTING

Church House, Westminster

4 – 5 December

The three biggest personalities in wine – Oz Clarke, Tim Atkin and Olly Smith – bring their unrivaled knowledge of the best bottles around to Church House for a festive tasting extravaganza. With unlimited samples of hundreds of different wines, it's the perfect opportunity to learn more about your favourite producer and have a fantastic day out. Fill up the wine rack, a few stockings or just your own thirst for knowledge and pick the brains of these three experts. You can learn how to pair port and chocolate, match cheese with the perfect wine, taste a few rare and uncommon vintages or get advice on what bottle to open alongside the turkey. All you need to do is turn up, grab a glass and join in! threewinemens.co.uk

LADY ELLENBOROUGH'S WINTER PICNIC BRUNCH

Ellenborough Park, Cheltenham Spa

3, 10 and 17 December



Ellenborough Park's executive head chef David Kelman has come up with the ingenious idea of a festive picnic served with unlimited Winter Warmer cocktails – a mix of sloe gin, Chase Apple Vodka and fresh apple juice. It takes place in the Great Hall (after all, it is a bit too chilly for eating outside) and you'll leave stuffed with all the cakes, sandwiches and canapes you could possibly want. Make sure you dip the toasted stollen and gingerbread and in the huge chocolate fondue! ellenboroughpark.com

Season's Eatings

THE BEST COOKERY COURSES FOR BRUSHING UP ON YOUR FESTIVE CULINARY SKILLS



CACTUS KITCHENS

SW4, London

If you want to learn the secrets of Britain's Michelin-starred chefs, then you won't do better than a course at London's Cactus Kitchens, where Michel Roux Jr's protégés teach small classes of 12 how to cook like the pros. Using top-notch, responsibly sourced ingredients, you'll create delicious dishes to enjoy, accompanied by expertly chosen wines with your fellow classmates. You'll pick up all sorts of essential culinary skills and leave with the ability to whip up a seasonal three course dinner of impeccable quality. The Taste of Christmas course on 8th December makes the big dinner a doddle, and it's a fun day out full of festive food and plenty of wine!

cactuskitchens.co.uk



LUCY COOKS

Ambleside, Cumbria

Set in the heart of the beautiful Lake District, this cookery school is the perfect place to learn how to prepare and present the ultimate Christmas feast. The Christmas Canapes & Tasty Treats class will make your next party the talk of the town, while the Christmas Demo & Dine evenings are a little more relaxed – you and your friends are treated to a proper candlelit feast which is cooked in front of you, so you can ask the chef questions on how to recreate it at home. The school also sells gift cards, which make the perfect present for someone who has everything! lucycooks.co.uk



THE CULINARY COTTAGE

Abergavenny, Monmouthshire

We all dream of a completely stress-free Christmas, but unless you're able to give all the jobs to someone else, there will always be last minute tasks that'll have even the most calm and collected cook biting their fingernails! Thankfully, the Christmas All Wrapped Up class at Culinary Cottage will keep those moments to an absolute minimum. You'll leave the one day course full of ideas on how to prepare food in advance, a binder full of festive recipes and the confidence to cook every aspect of your Christmas lunch from scratch. theculinarycottage.co.uk

LUCKNAM PARK

Chippenham, Wiltshire

I think we can all agree that whoever's in charge of cooking the Christmas dinner usually has the most stressful day out of everyone. The Traditional Christmas Lunch course at Lucknam Park, however, hopes to change all that. You'll learn how to organise both yourself and your kitchen, so you can enjoy a midday sherry along with the rest of your family. The experienced chefs have all the know-how you need for cooking perfect roast turkey, great accompaniments and sauces from scratch, festive desserts and what to do with the inevitable leftovers. lucknampark.co.uk

HAVE A BUTCHERS

We talk to Richard Turner and James George, the duo behind Turner & George – one of London's best butcher's shops – to learn more about sourcing, buying and cooking meat for the big day



It's the one thing you have to get right on Christmas Day. Whether you're sticking with turkey or goose, going for a trendy multi-bird or branching out to beef and venison, the big piece of roast meat in the middle of the table is the key to how well your dinner goes down. A good joint of meat is usually quite expensive, too, so doing it justice in the kitchen is essential.

What James George and Richard Turner don't know about meat isn't worth knowing. The pair run Turner & George, a butcher's shop on London's St John Street with a concession in Selfridges. The run-up to Christmas is their busiest time of year, and they sell some of the best quality meat in the country. We asked them to share their tips on how to source, prepare and serve turkey, what goes into the perfect stuffing, and how to make cooking on the big day stress-free.

What's your biggest seller during the festive period?

“Turkey will always be the most popular choice for Christmas, but goose and rib of beef are hot on its heels and gaining popularity year after year. Since we began taking Christmas orders, we've seen the numbers for more alternative meats rise.”

Do you have any tips for people who think turkey is bland or dry?

“Make sure your Christmas bird is good quality – find a butcher that can provide you with a slow grown, free-range bird that hasn't been reared intensively. Certain suppliers such as Herb Fed and Copas, who are supplying our Christmas turkeys this year, hang their birds guts-in after slaughter to give them a deeper flavour. But generally, a happier animal with a longer life will make much tastier meat. As for cooking, cold-brining turkey [submerging it in a saltwater solution] the night before

ensures the meat will be really juicy. However, if you order a properly reared bird, not only is the meat more flavoursome but you don't have to cook them for so long or at such a hot temperature, meaning the meat will be naturally more succulent and juicy.”

Which of your rare breeds do you recommend customers choose for festive entertaining, if they've decided to cook beef?

“There's no particular breed we'd recommend, but we always suggest a large joint, suitably trimmed and tied. It's perfect for carving at the table and then feasting on. Beef makes an exciting centerpiece for any festive celebration, plus leftovers can feed you for days.”

“TURKEY WILL ALWAYS BE THE MOST POPULAR, BUT GOOSE AND RIB OF BEEF ARE HOT ON ITS HEELS”





What do you love and hate about running a butchers around Christmas time?
“We love the buzz and the excitement of handing over a Christmas order, knowing that we sourced the meat and have full confidence in it. But, there’s also that fear of blind panic which sets in when you think you can’t find an order and realize you may be about to ruin the most important meal of the year. Thankfully, that hardly ever happens.”

turnerandgeorge.co.uk

What's the secret to perfect stuffing?

“Polly, the wonderful lady who makes our stuffing, uses firm bread like a sourdough for the crumbs, as well as good quality sausagemeat with a decent amount of fat. She also adds something sweet like cranberry or apricot. Don’t be scared of using plenty of butter to sweat the onions in either – it is Christmas after all!”

What do you cook for Christmas dinner and why?

“We tend to cook rib of beef or goose. We’re both aware that a Christmas turkey is an import, and feel quite strongly that we should stay true to British traditions. Plus we absolutely love beef and goose, so that helps, too!”

Richard & James' Top Five tips

1. Buy something that will be just enough for your guests, with a little leftover. A common misconception is to buy too much, and you’ll either get bored of finding new ways to use the meat in cooking or – even worse – end up throwing it away.
2. Don’t get up to cook your turkey at 5am (or worse, the day before). If you invest in a properly reared free-range bird, it will only take a couple of hours and will taste much better.
3. Make a giblet stock the night before to add to your gravy, as it adds so much depth of flavour.
4. Use beef dripping or goose fat for your potatoes. It’s not a crime to boil and part-cook your spuds the night before, either. Boil them until soft but not falling apart, then roast them for 10 minutes in hot fat. Allow to cool and cover with foil. Then all you need to do is finish them off in a hot oven the next day while your roast rests.
5. Always use a meat thermometer to ensure you don’t under or overcook your meat.

Cooked to Perfection

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TURKEY – 65°C for free-range, 70°C otherwise. Start with 15 minutes at 200°C/Fan 180°C/Gas 6, then turn down to 180°C/Fan 160°C/Gas 4 and cook for 2 hours per 5kg.

GOOSE – 70°C. Cook in a 160°C/Fan 140°C/Gas 3 oven for 15 minutes per 500g, plus an extra 30 minutes. You will need to drain the fat away (there is a lot!) – use it for the potatoes.

RIB OF BEEF – 55°C. Brown the beef over the hob, then place in a 60°C/Fan 40°C/Gas ¼ oven for 4-6 hours, depending on the size of the joint.

HAUNCH OF VENISON – 55°C for rare, 60°C for medium-rare. In a 220°C/Fan 200°C/Gas 7 oven, roast the haunch (which needs to be covered in bacon or other fatty meat) for 20 minutes (30 minutes if it’s over 2kg). Turn the oven down to 170°C/Fan 150°C/Gas 3 and cook for 10-12 minutes per 500g of meat.



There's so much going on in London at this wonderful time of year, so why not make the most of it and stay overnight? We've picked three of the best hotels for a pre-Christmas shopping jaunt

ANDAZ, LIVERPOOL STREET

LONDON ON YOUR DOORSTEP

When looking for the Andaz (part of London Liverpool Street's historic station) we initially struggled to locate it, until we realised it's literally attached to the station...location wise, it doesn't get more convenient than that! With trendy Shoreditch and Spitalfields on one side, and the City on the other, Liverpool Street has plenty to entertain shoppers, but is also a fantastic transport hub where you can get a quick tube or bus to any of London's top shopping destinations. The hotel is located within a beautiful Victorian redbrick building (built by the same architects as the Houses of Parliament) that was formerly one of London's original railway hotels – but this is where the nods to history end. Visitors entering the gleaming lobby are welcomed by staff wielding iPads and refreshments to make your check in as fun as possible.

ART MEETS LUXURY

Among its 267 uber modern rooms (all of which boast huge beds, large-screen TVs, a Bose iPod dock, complementary mini bar and stunning design-led furnishings) four are extra special. As part of the hotel's 'A Room With A View' project, local artists have been invited to hand paint the walls in a way that explores and celebrates the past and present of East London.

In terms of food you're absolutely spoilt for choice: there's classic British grub at the George Pub, trendy brasserie-style eating at Eastway, fine dining at the 1901 restaurant, ornate Japanese cuisine at Miyako and oysters and tapas at the glamorous Catch Champagne Bar & Lounge. The best of the lot for us was Sunday brunch at Eastway, where you can indulge in confit chicken and waffles, Indian-style scrambled eggs and even steak and chips – washed down with tasty drinks from the Bloody Mary Station. andazdining.com



Where to Shop: Andaz

- The hotel is just seconds away from trendy Old Spitalfields Market. Packed with work from local designers, the stalls range from contemporary and vintage fashion, jewellery and interiors. The food options are plentiful too.
- Borough Market is deceptively close to North East London – a pleasant 20 minutes walk from the hotel that takes in London Bridge and the River Thames. Sip warm mulled wine while you browse the stunning selection of food stands.
- Leadenhall Market – known for its stunning ornate roof and cobbled floors – is even closer (a quick 7 minute walk) and has a great combination of quirky independent stores and quality chains. Fresh food is a big focus, and be sure to pop into the butchers and cheese shop.



EAT LOCAL
CHRISTMAS

DUKES HOTEL, MAYFAIR

PARTY LIKE 007

The welcome is warm, the location is unbeatable and the cocktails are expertly made – there's a reason why Dukes is considered one of London's great hotels. This luxurious but discreet 5 star establishment is probably most famous for its Dukes Bar, where Martini maestro Alessandro Palazzi and his team concoct some of the capital's most innovative (and strong!) cocktails. Apparently frequented by James Bond author Ian Fleming, the bar is said to be the inspiration for the classic line, 'shaken, not stirred', and is a fantastic place to relax after a hard day of Christmas shopping. The dress code is smart casual and the mixture of clientèle is fascinating for people watching; savvy tourists and trendy foodies sit side by side with lively groups of businessmen and extremely well-heeled Mayfair dwellers. Make yourself at home in a comfy armchair while one of the team wheels over the Martini trolley so you can enjoy the spectacle of seeing your drink being created tableside.

LOCATION, LOCATION, LOCATION

The hotel itself is over 100 years old and the plush rooms have all the historic charm you'd expect, plus the added comfort of modern furnishings and flat screen TVs. Being based just behind Green Park you're perfectly placed to explore the speciality shops and boutiques the area is famous for, including some world-famous restaurants – however, once you're hunkered down for the night you might struggle to leave. Luckily, the hotel's restaurant, Thirty Six, specialises in the kind of homely fare you'll be craving after a day of retail therapy. Chef Nigel Mendham's refined approach to British cooking makes full use of top quality ingredients, from juicy Goosnargh duck and delicate South Coast scallops to flavour-packed salt marsh lamb and Lord London cheese, a GBF favourite. dukeshotel.com



EAT LOCAL
CHRISTMAS



Where to Shop: Dukes

- London's famous Jermyn Street, home to one of our favourite cheese shops, Paxton & Whitfield, is nearby
- The area isn't known for its affordability, but luckily the shopping hubs of Oxford Street, Bond Street, Regent Street and Piccadilly Circus are all a walk away
- There are over 300 thriving independent stores in nearby Belgravia's three main shopping streets (Elizabeth Street, Pimlico Road and Motcomb Street) and it has a lovely village-like feel, especially at Christmas. Look out for William Curley and Peggy Porschen Cakes for amazing sweet gifts.

TUCK IN

South Place boasts two restaurants and four bars. Angler on the seventh floor specialises in fish and seafood cooked with simple elegance and is surprisingly relaxed and low key for a Michelin-starred restaurant, while 3 South Place on the ground floor is a buzzy spot serving breakfast, weekend brunches and candlelit dinners till late. On the menu you'll find comfort food cooking with particular attention to provenance; the runny honey comes from a beekeeper in Shropshire, the smoked salmon from a family business in Hackney and the cuts of meat for the Josper are selected by George Blackwell at Heron's Farm in Essex.

For a pre/post dinner drink, try a perfectly made cocktail at private member's club Le Chiffre (open to guests) where you can play pool until late, or the enticing 'secret garden bar' on the first floor is outdoor but sheltered from the elements for a really cosy evening. There's always something happening at South Lodge, from DJs and live music to Bellini brunches, so be sure to check the events page to see what's coming up this Christmas.

southplacehotel.com



SOUTH PLACE HOTEL, SHOREDITCH

EAT, DRINK & BE MERRY

This hip, lively hotel is located just where the sophisticated City of London meets the Cultural East End; Liverpool Street and Moorgate Stations are right on the doorstep and the West End is ten minutes away by tube. Furnished by Conran + Partners and hung with quirky pieces from Hoxton Art Gallery, the hotel's interior is a work of art in itself, and we had great fun exploring the pop art prints and sculptures placed all over. The rooms are quite moody in a decadent kind of way (perfect for a romantic getaway) and the gadgetry is bang up to date with huge Bang & Olufsen TVs, a media hub for charging devices, free movies on demand and a touch panel for controlling the mood lighting. The gorgeous bathrooms (ours came complete with an enormous marble bath, monsoon shower, big bottles of James Heeley toiletries and even speakers) are a dream too.



Where to Shop: South Place

- Lovers of unusual crafts, vintage clothing and street food will be right at home walking around London's bustling Shoreditch and Brick Lane areas. At the weekend there are markets everywhere, and the Box Park always has an eclectic selection of pop-up fashion and lifestyle stores.
- If you're heading to St Paul's (a 15 minute walk from the hotel) to see its iconic cathedral, pop into One New Change, a tucked away retail development that has all the big names but none of the crowds you'll find on Oxford Street. Great dining options too.



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Nathan Outlaw's FISH TAILS

Nathan shares his top tips for stress-free cooking over the festive period

I can't believe that Christmas is upon us again! Is it me or has this year flown by? I've been trying to ignore the arrival of certain tins of sweets in the supermarkets since September, much to the annoyance of my children, but I always know when the festive season has truly arrived in Cornwall because of the Padstow Festival popping up in my diary. There's always such a lovely atmosphere there and it's getting bigger and better every year. This time my demo is on the Thursday, the first one of the festival, so I need to make it good!

Of course, for the cook in every family Christmas can be quite stressful, but it really doesn't need to be. I thought I'd use this month's column to give you a few inside tips that will hopefully make the event more enjoyable.

- First, whatever you do, don't overcomplicate the meals you offer

over the holiday. Trust me, no one will go hungry because everyone always buys in far too much! Better to simplify and buy less than be eating Christmas fare into February. Unless, of course, you're putting off that New Year's Resolution to go on a diet!

- Plan the meals you are going to have, whether big family feasts or nibbles for drinks, then make a list of storecupboard ingredients that you can buy early on and a list of fresh produce that needs to be bought last minute. If you need to order a turkey, beef or fish, get that done early so your supplier has a chance to find you the best he can. The more organised you are, the more relaxed you'll be.
- Always have something extra on hand so you can cater for unexpected guests. For instance, having some smoked mackerel in the fridge means you can make a quick pate by mixing it with a little lemon juice, horseradish, Greek yogurt and cream cheese – all things most of us have in

the cupboards at home.

- Think about some simpler options for Christmas Eve or Boxing Day. That way, you'll save on your time and be able to join in with the festivities. A 'one pot' meal such as a hearty stew or warming chilli, or a good old-fashioned fish pie can be lovely on Christmas Eve and takes very little looking after. These dishes also tend to stretch a long way if extra guests drop in!
- On the days before, make and freeze anything you can, then on Christmas Eve, prepare all the veg for the next day, so you don't have to spend the whole morning in the kitchen.
- For the actual Christmas dinner, choose a cold starter so it can be made in advance. And remember, it's not set in stone that you must have turkey – if you prefer, treat yourself to a really good beef joint, or how about fish? Turbot, although pricey, is at its best around Christmas time.

Cured Salmon with Beetroot Dressing & Horseradish Cream

This has been on my seafood and grill menu since day one, thanks to the wizardry of head chef Pete Biggs. Horseradish, beetroot and salmon work so well together. You'll need to start well ahead as the salmon needs to be cured for around 30 hours. Slice your salmon a little thicker than usual to get the full flavour and lovely texture.

SERVES: 10

**PREPARE: 20 minutes,
plus 30 hours curing time**

1 side of organic farmed or
wild salmon
Cornish sea salt and freshly ground
black pepper

For the cure:

1kg beetroot, peeled and cut
into 3cm cubes
1 tsp fennel seeds
Small bunch tarragon, leaves only
500g caster sugar
1kg sea salt

For the dressing:

1kg beetroot, washed
50ml white wine vinegar
2 banana shallots, peeled and finely
chopped
2 garlic cloves, peeled and finely
chopped
200ml olive oil
2 tsps chopped chives

For the cream:

500ml double cream
3 tsps good quality creamed
horseradish

500g watercress, trimmed and
washed, to serve

1. Check the salmon for any pin bones and trim as necessary. For the cure, put all the ingredients in a food processor and blitz until smooth. Lay the salmon on a large tray and spoon the cure over the fish. Cover with cling film and leave to cure in the fridge for 10 hours.

2. Turn the side of salmon over and spoon over the cure. Re-cover and return to the fridge for another 20 hours. Wash off the cure and pat the salmon dry. At this stage your cured salmon is ready to eat.

3. For the dressing, place the unpeeled beetroot in a saucepan, cover with water and add a pinch of salt and dash of the vinegar. Bring to a simmer and cook for about 20 minutes until the beetroot is tender, but not soft. Leave to cool in

the water, then drain, peel and cut into 5mm dice. Place the beetroot in a bowl with the shallots, garlic, some salt and pepper and the rest of the vinegar. Cover with olive oil and set aside. When ready to serve, stir in the chives.

4. For the horseradish cream, whisk the double cream until softly peaking, then fold in the horseradish. Taste and add a little seasoning, or a little more

horseradish if you prefer. Spoon into a small serving dish.

5. To serve, slice the salmon across the grain and lay the slices overlapping on individual plates. Put a dollop of horseradish cream next to the fish. Scatter over the diced beetroot and add a spoonful of the dressing that has formed in the dish. Finish with watercress leaves.



Our Ultimate Drinks Cabinet

Let the good times flow with our pick of the best tipples for your Christmas cabinet



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2. Bermondsey Tonic Water, £4.95 for 4 farmdrop.co.uk
3. Mr Fitzpatricks Plum & Pear Cordial, £4.25 mrfitzpatricks.com
4. Two Birds Raspberry Vodka, £28.95 for 70cl 31dover.com
5. Bob's Single Flavour Bitters Vanilla, £13.50 for 100ml cravedlondon.com
6. Godminster Bloody Good Mary Kit, £32 godminster.com
7. London Cru Cabernet Sauvignon, £15 londoncru.co.uk
8. Opies Cocktail Cherries, £1.45 **Ocado and Tesco Stores**
9. Jenkyn Place Brut 2010, £19.99 waitrosecellar.com
10. Bar Craft 700ml Glass Boston Cocktail Shaker, £10.95 31dover.com
11. Passionate Ginger Beer, £1.79 abelandcole.co.uk
12. Sloemotion Sloe Whisky Liqueur, £19 for 35cl cravedlondon.com



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Gold Plated Champagne Flutes,
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IN the KNOW

Your guide to
what to cook,
make and buy
this month



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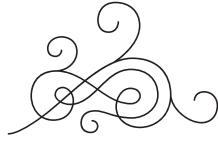
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• THINGS YOU NEVER KNEW ABOUT...



CHRISTMAS CAKE

You'll no doubt be helping yourself to a slice or two of this festive classic over Christmas – learn more about its origins, how it differs from country to country and what to do with any leftovers



3 WAYS WITH... LEFTOVER CHRISTMAS CAKE

1 **CHRISTMAS CAKE ICE CREAM** is incredibly simple to make and means you can enjoy the festive flavour for months to come. Simply take some vanilla or dairy ice cream, leave it to soften slightly, then stir in broken up bits of cake and refreeze.

2 **A FESTIVE BAKED ALASKA** looks amazing and doesn't take much effort to put together. Cover a block of leftover cake with ice cream, freeze, then pipe or spread meringue mixture over the top. Place in a 200°C/Fan 180°C/Gas 6 oven for 5 minutes until coloured.

3 **CHRISTMAS CAKE BROWNIES** are another way to use up leftover cake. Just stir in a few chunks to your favourite brownie recipe and the spicy, boozy flavour will permeate throughout.

Cake of Ages

The first Christmas cakes were classic fruitcakes, but the ones we know today with marzipan and royal icing on top came about after Oliver Cromwell and the Puritans banned any sort of feasting during Twelfth Night (5th January) in the 17th century. Twelfth Night was usually the day when everyone made a marzipan-covered cake, but when this was forbidden, they combined the practice with Christmas cakes instead. Even after the Puritans lost power, the tradition lasted and is still celebrated throughout the UK today.

DID YOU KNOW?

* In Scotland, the traditional Christmas cake is called a Whisky Dundee and is lighter, more crumbly and less fruity than the traditional English variety. In Ireland, Irish whiskey is used, with lots more fruit, so it's very rich, and in Wales a 'Teisen Nadolig' is made with ale instead of spirit for a sweeter flavour.

* In the 19th century, the cake was eaten on Christmas Eve. It was considered bad luck to eat it before or afterwards, as was cutting a mince pie with a knife.

* It was the Victorians who first started decorating the top of iced Christmas cake with holly, ribbons and festive scenes.

* A proper Christmas cake is baked around six weeks in advance, then 'fed' with a few tablespoons of alcohol every couple of days. This intensifies the flavour, allows all the ingredients to meld together, and creates that rich taste and dense texture we all look for in a good fruitcake. Only then is it covered in marzipan and icing.





Christmas Chocolate Cake

FIND THE TRADITIONAL FRUITCAKE A BIT TOO HEAVY? THIS CHOCOLATE ALTERNATIVE LOOKS GREAT AND WILL BRING A SMILE TO ANYONE'S FACE

Serves: 4

Prepare: 20 minutes

Cook: 2 hours

100g unsalted butter, at room temperature

400g caster sugar

450g soft light brown sugar

6 large free-range eggs, beaten

2 tsps vanilla extract

700g plain flour

4 tsps baking powder

2 tsps bicarbonate of soda

200g cocoa

Sea salt

300ml buttermilk

For the ganache:

150g dark chocolate, finely chopped

170ml double cream

20g unsalted butter

20g caster sugar

1. Preheat the oven to 160°C/Fan 140°C/Gas 3. Cream the butter with both of the sugars until pale and light for 4 minutes in a stand mixer. Gradually add the eggs, mixing well between each addition and scraping down the bowl. Add the vanilla extract.

2. Sift the flour, baking powder, bicarbonate of soda, cocoa and a pinch of salt into the mixture and mix until almost combined. Add the buttermilk and 300ml boiling water then mix until smooth.

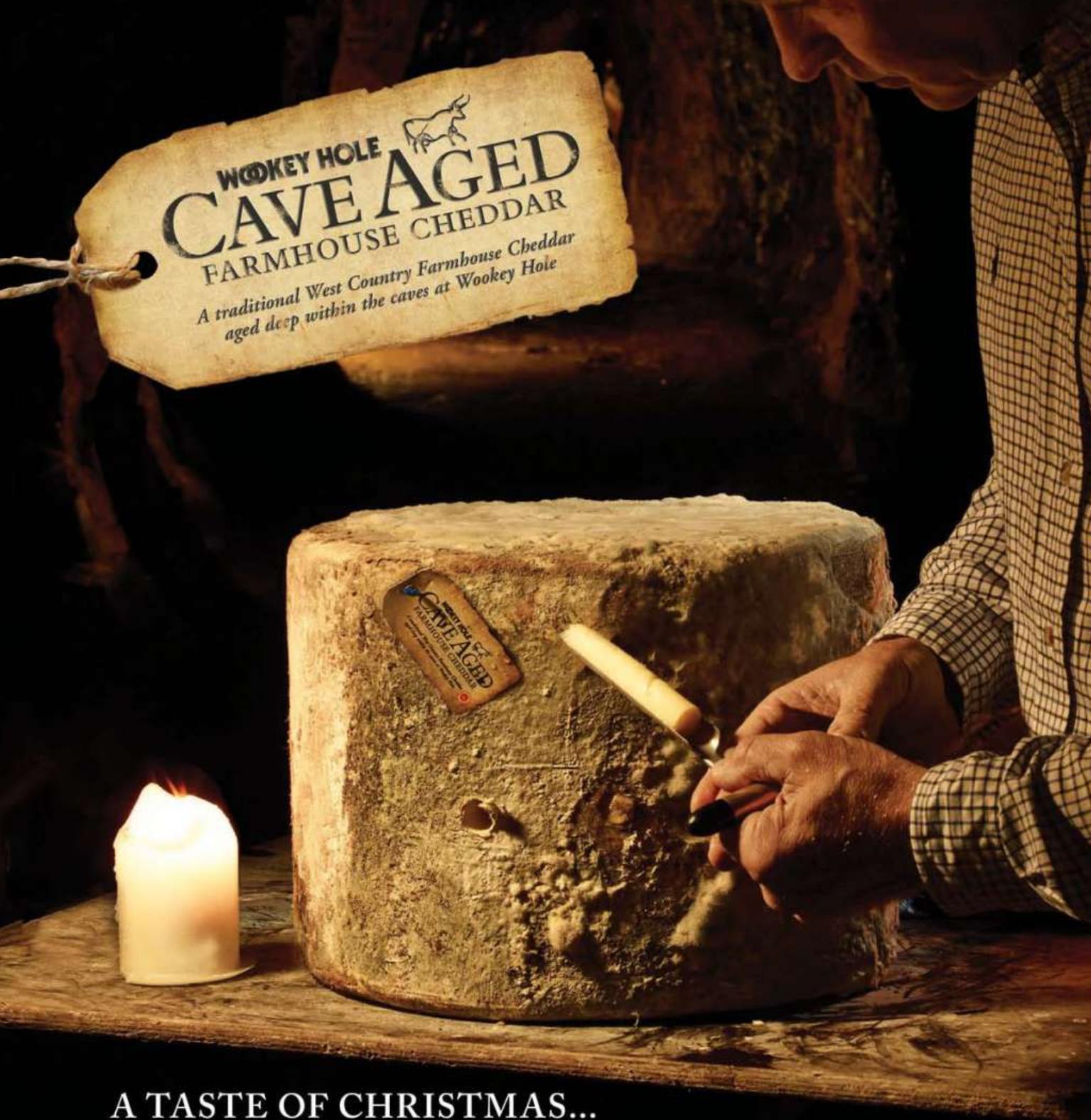
3. Divide the cake batter between 2 x 20cm hemisphere pans and bake on the middle shelf of the oven for 2 hours until well risen, firm and a

wooden skewer inserted into the middle of the cakes comes out clean. Cool the cakes in the tins for a few minutes, then cool.

4. Meanwhile, make the ganache. Put the cream, butter and sugar in a small saucepan and heat until just boiling, then pour over the chocolate in a large bowl. Leave for 5 minutes until the chocolate has melted, then stir until smooth and set aside until thick enough to spread.

5. To assemble, place the first cake layer on a serving plate and using a palette knife, spread with ganache. Top with the second cake layer and gently press down. Decorate with royal icing and holly leaves.

Recipe courtesy of Lakeland



A TASTE OF CHRISTMAS...

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• ROASTING KIT •

5

James Fell reviews kitchen gadgets
to make the most of your roasts

1 OXO GOOD GRIPS POULTRY LIFTER

Designed to take the weight of a bird up to a hefty 9kg, this helpful tool makes it easy to transfer a turkey or chicken from roasting pan to platter using only one hand. Made from stainless steel, the clever design counters the weight of the bird while the engraved tines hold it steady so it doesn't rotate or spiral out of control. It makes tilting your bird effortless, so you can easily drain excess liquid away for the gravy, and the compact design means it won't take up much space in your kitchen drawers, so it can be easily stored for your next big roast.

£9.99 from Lakeland

2 PROCOOK GOURMET X30 CARVING SET

After cooking your roast to perfection, the last thing you want to do is hack it to bits with a dull knife. Invest in one of these trusty sets and you'll always have consistent slices! The knife itself has a long, slightly curved blade designed to glide through meat, whilst the sharp, spiked fork will hold it steady, ensuring you can step up to the challenge when carving in front of family and friends. The handle is specially contoured for great grip and comfort and the sleek blade is stone ground for a super-sharp cutting edge.

£18 from procook.co.uk

3 JUDGE 3 IN 1 DIGITAL SPOON SCALE WITH THERMOMETER

This nifty device incorporates everything you need for checking every intricate roasting detail. Attachments include a quick-read pen thermometer, a spoon scale and a leave-in cooking thermometer, giving you complete accuracy at your fingertips. A backlit digital display is rather handy, too, and conversion units can be changed at will. A feature I'm especially fond of is the pre-set safe cooking temperature alerts – meaning you won't have to worry about overcooking the meat when entertaining guests!

£23.75 from captaincooks.co.uk

4 CATRAPHONE DIAMOND POWER KNIFE SHARPENER

There's no point paying for a top-of-the-range kitchen knife and then leaving it to slowly blunt. This domestic sharpener will make sure your blade has a healthy lifespan and will cut like new every time. Suitable for all sizes and types of knife, it's simple to use – just rest the tip of your blade on the diamond honing wheels to get a sharpened knife in about 10 seconds. It will also restore your old worn knives back to full sharpness in a minute or two. Your knife will quickly become a pleasure to use, giving you cleaner, safer and better cuts with hardly any effort!

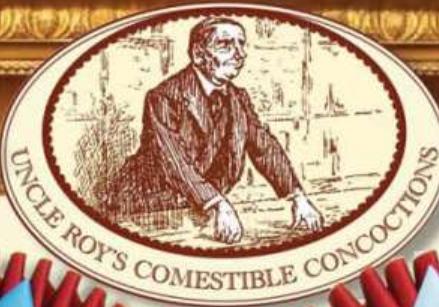
£74.80 inc delivery from catra.org.uk

5 STELLAR DEEP ROASTING TRAY

A quality and durable tray is paramount to the whole roast dinner operation and this one from Stellar won't let you down on the big day. The deep sided walls minimise any potential splashing danger and the non-stick coating means dried juices are easily removed with complete ease. When you've finished roasting your Christmas meat or poultry, you can even pop the tray on the hob and use it to make a delicious festive gravy! Its generous size makes it perfect for cooking your traditional roasts and the indented handles allow for safe and easy transportation.

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HOW TO MAKE THE ULTIMATE

Christmas Ham

Stuff the turkey – what gets **Tom Shingler** excited about Christmas is the huge slab of pork gracing the festive table



“Thickly sliced and served alongside mustard, ham is a tough dish to beat”

THE MEAT

I've always struggled a bit with the difference between 'ham' and 'gammon' – they both seem to describe cured pork cut from the leg. However (and bear with me on this), when talking about whole, large pieces of meat, a ham refers to the whole leg, whereas gammon

is a piece of the leg that's been brined. Christmas hams are usually served without the bone in for easy carving, so we'll actually want to use a large joint of gammon, despite the name.

Of course, you can buy a big piece of gammon from the butcher, ready to cook and glaze, but it's a lot more fun and rewarding to cure your own meat. It's much easier

than it sounds and means you can pack a lot more flavour into the joint itself. If you are going to buy a ready-made one, however, stay away from the smoked varieties. I usually think smoked meat is always superior in taste to its natural, 'green' state, but in the case of a Christmas ham it's a bit too strong and overpowers everything else.

THE METHOD

If you've bought gammon, it'll still need cooking before the final bake. Boil it according to the instructions, then move straight onto the glaze. If you're going the whole hog and curing your own meat, however, then you need to start a week before you plan to serve it.

The actual brining process is pretty simple – boil all the ingredients (minus the ham) together, find a big enough pot or food-grade plastic container to fit a fully submerged joint inside, chill the liquid and keep the meat submerged for five days. Then take the ham out, rinse it, dry it and store in the fridge for two more days. You'll then have a wonderfully flavoured, albeit very salty, Christmas ham, ready for cooking.

To cook the ham through before the final, glazed bake, and to get rid of some of that pesky salt, you'll need to simmer it for a good five hours. Don't just stick to boring old water, though – chuck in some vegetables, herbs and spices to inject even more flavour into the pork. Once the ham is cooked through, it needs draining (save the leftover liquid for an amazing soup or stock), drying, cooling and then glazing, which is where you can get really creative.

“The taste of cloves and mustard works perfectly with ham”

THE GLAZE

You should now be able to peel the skin off your ham easily, which is strangely, morbidly satisfying, and be left with a nice layer of translucent, creamy fat. Score a diamond pattern into this, then try and get it as dry as possible. The glaze itself should be both full of flavour and make the ham look pretty (or as pretty as a large lump of pink meat can be). Traditionally, the glaze is a simple mix of English mustard (the ultimate pairing with ham), sugar (for sweetness and caramelisation) and spices like cinnamon or cloves (for added flavour). Marmalade is a popular

choice, but personally I've never liked the acrid, bitter taste it leaves in your mouth once cooked. I've also noticed a slew of salted caramel-topped hams in the past year or two, which are quite simply an abomination and nothing more than a marketing stunt for big supermarkets. Avoid at all costs.

I can't skimp on the mustard because I love it so much, and using the powdered variety means I can add a different liquid without the glaze becoming too runny. As well as brown sugar for colour and a more treacly flavour, I include a little bit of honey, some orange zest (in a nod to traditional marmalade) and a drop of sherry. Studding the surface with whole cloves does mean you have to remove them before eating, but they are so quintessentially Christmassy I think they have to make an appearance, too.

Once your homemade ham is slathered in glaze and studded with cloves, it just needs finishing off for an hour and a half in an oven, until the surface turns dark brown and crusty. You can serve it hot as part of a main meal, or leave it to cool and slice as part of a festive buffet (my preferred choice).



ON THE SIDE

OUR FAVOURITE THINGS TO DOLLOP ONTO FRESHLY COOKED HAM



The Condiment Co Hot English Mustard, £2.50, thecondimentco.co.uk



Shaken Oak Hot & Smooth Mustard, £2.50, shakenoak.co.uk



Uncle Roy's Sour & Sweet Citrus Sauce, £2.95, uncleroys.co.uk

Accompaniments

For ham served straight out of the oven, nothing beats buttery mash, stir fried cabbage with caraway seeds and honey-glazed carrots, with hefty dollops of redcurrant jelly and mustard on the side. For cooled, sliced ham, however (of which you're bound to have after serving anyway), there's scope for a lot more condiments, chutneys and relishes. Piccalilli is my top choice when gorging on piles of pork, as it lends plenty of crunch and a sweet, mustardy kick, and all those jars of chutney you've got in your fridge will work well with sliced ham and wedges of Cheddar. Once the big day is over, you can start incorporating any leftover meat into pies, omelettes, salads, stews, sandwiches, soups – it's one of the best things you can have in your fridge for rustling up easy, quick and tasty meals.



•ULTIMATE•
CHRISTMAS HAM

Makes: 8, plus plenty for leftovers

Prepare: 30 minutes, plus 7 days curing time

Cook: 7 hours

4-5kg boned British pork leg, as good quality as you can afford

For the cure:

2kg sea salt
10g saltpetre
2 litres cider
2kg dark muscovado sugar
25 juniper berries
30g black peppercorns, crushed
10 bay leaves
10 cloves

For boiling the ham:

1 onion, roughly chopped
2 carrots, roughly chopped
2 celery sticks, roughly chopped
10 black peppercorns

Small bunch of thyme
Small bunch of parsley

For the glaze:

4 tbsps mustard powder
8 tbsps brown sugar
2 tbsps honey
Zest of 1 orange
20ml sherry
Whole cloves, to decorate

1. Place all the ingredients for the cure in a large stockpot with 6 litres of water and bring to the boil. Leave to cool completely, then place in the refrigerator to chill. Add the pork, keep submerged with a non-metallic weight, then cover and store in a cool place (on the back porch is ideal) for 5 days. Remove the ham from the brine, pat dry, cover and store in the fridge for 2 days.

2. To cook the ham, place it in a large

stockpot and cover with water. Add the onion, carrots, celery, peppercorns and herbs, then bring to a boil. Lower the heat to a simmer, then cover and cook for 2½ hours, skimming any scum that forms on the top. Drain most or all of the water, top up with fresh water, and simmer for a further 2½ hours. Remove the ham from the water and leave to cool for 30 minutes.

3. Preheat the oven to 180°C/Fan 160°C/Gas 4. Combine all the glaze ingredients together (except the cloves), adding more sherry if it's too thick (it should form a spreadable paste). Peel the skin off the ham and discard, then score a diamond pattern in the remaining layer of fat. Spread the glaze all over the ham, stud each diamond-shaped square with a clove, then place in the oven for 1½ hours until dark brown and bubbling. Serve either hot or cold.



Fenland celery crop hailed as 'the winter asparagus'

Why eat imported veg when delicious British-grown Fenland celery is in season right now?

The producers of a 150 year old crop are this month marking ten years since its successful revival. Now – as increasing numbers of high-profile chefs and food critics are demanding it – producers are seeing the potential for this heritage winter vegetable to become as popular as springtime favourite, British asparagus.

A favourite of 'well-to-do' Londoners in the 1800s, Fenland celery was eventually lost from Victorian dinner tables as it became 'too expensive' to grow. In 2006 a Cambridgeshire producer felt that the time was right to return this heritage winter vegetable to British dinner plates. The revival has proved a great success and since the first delivery of boxes into London's prestigious New Covent Garden Market.

Interest in Fenland celery was heightened in 2013 when it became the first English vegetable to be awarded Protected Geographical Indication (PGI)

status by Defra's Protected Food Names scheme. The accreditation sets Fenland apart from its mainstream cousin for its taste and texture which is put down to the traditional techniques by which it is grown and harvested. Since receiving PGI status sales of Fenland celery have been boosted.

Hamish Mellor is the grower behind Fenland celery, a heritage celery variety, grown in the Cambridgeshire Fens. Traditionally a Victorian artisan crop grown from October to December for the Christmas market, Fenland celery has been revived by fresh produce experts G's Fresh, who have grown celery in the Isle of Ely in Cambridgeshire for over 50 years. Fenland celery has recently been given Protected Geographical Indication (PGI) status under the European Protected Food Names Scheme making it the first English vegetable to be given a PGI status.

Fenland celery is a truly unique

British crop. Only by immersing the celery in rich Fenland soil can its nutty, sweet flavour and famous crisp crunch be guaranteed. In 2013 the European Commission gave recognition to this by granting the crop Protected Geographical Indication (PGI) status, joining the ranks of Spanish Parma Ham and French Champagne. Fenland celery is first English vegetable to receive the award which protects the history, tradition and provenance for future generations to enjoy.

Fenland celery is available to buy from mid-October through to the end of December in independent retailers up and down the country and the following national supermarkets; Marks & Spencer, Waitrose and online through Ocado.

New Covent Garden Market supplies Fenland celery to London chefs and restaurants.

FOR MORE INFORMATION VISIT FENLANDCELERY.COM OR @FENLANDCELERY

“What to buy the person who has everything? Beer!”

When it comes to gifts for beer and whisky lovers, the options are endless, says **Sophie Atherton**



Beer is a great gift option for those difficult to buy for people. Or, if your budget stretches to it, a good single malt whisky is a truly wonderful drink at this time of year. But unless you already know your stuff, choosing which beer or whisky can be headache. Happily, this can easily be avoided by opting for a gift pack or sampling set.

For gift packed beer try bro-quet.co.uk – which is the brainchild of Lisa Molloy who set up a dedicated beer gift company after her husband said he'd prefer some 'nice beer' one Valentine's Day rather than any of the seasonal guff normally offered (which stands good with regards to my hatred of fake Christmas beers!). Top tip, check it's British drinks you'll be getting as there are some imported beers featured on the site too. Another option is beerritz.co.uk which offers pre-selected gift boxes of UK beers or a pack dedicated to beers from its native Yorkshire.

When it comes to whisky things get a little tougher – by which I mean expensive. Splashing £30+ on a bottle you're not sure of is more than a gamble. Luckily there's masterofmalt.com which sells Drinks by the Dram taster sets of around five whiskies for a similar price but with the added security that if the recipient doesn't like one there's four others to try.

If you're torn between beer and whisky then you could opt for a Harviestoun Ola Dubh gift set (available from harviestoun.com) which features three dark beers aged in Highland Park Scotch casks – which bring obvious whisky flavours to the beer. Many British breweries gift pack their beers for Christmas so look out for brews from your local brewery or ask a friend to send some from theirs if you want to try something new.

On my own Christmas list this year is any of Moor Beer's new cans – such as the delicious Return of the Empire (5.7%) featuring new British hop variety 'Jester' which has flavours aimed at taking on imported hops – but any of the cans would make me smile as they all taste so fresh and delicious. Below are a couple of the beers I'll be giving as presents this year.



THE DRINKS:

History in a bottle: Shepherd Neame, Kent – Magna Carta

1215 ale (8%)

I'll level with you. I'm giving this one to myself as everyone I know, from whisky pros to hop experts, has been talking about it. Although it contains a teeny dose of British hops for bitterness and as a preservative, it's mostly flavoured with the sort of plants that would have been used in beer in 1215 when the Magna Carta was signed (hops have only been 'a thing' for around 500 years in the UK). Woodruff, yarrow and fennel are among the mixture and only

1,215 bottles are available, so it's a pretty exclusive gift.

Husband's favourite: Palmers, Dorset – Tally Ho!/Tally Ho! Ho! Ho! at Christmas (5.5%)

A traditional British ale of the strong, wintery variety with fruitcake flavours from roasted malt and a restrained – but obvious – hoppy tang and finish. I'll be giving my husband a case of this for Christmas. He likes it with the turkey or a cheeseboard afterwards. I rather like it too but it's usually all gone before I get a look in!

“My advice to burgeoning cooks? Buy some chef whites, quality knives and start knocking on kitchen doors!”

Tom Kerridge – the cheeriest chef gracing our television screens today – talks to James Fell about Christmas cooking, his winter residency at Harrods and brilliant British food



It's safe to say that Tom Kerridge didn't sit back and relax when his gastropub in Marlow, The Hand & Flowers, was awarded its second Michelin star back in 2012. Since then his career has skyrocketed, with the opening of his second restaurant/pub The Coach, the release of some hugely popular cookbooks and more appearances on television than any other chef at the moment. We caught up with the extremely affable and charismatic Gloucestershire gourmand as he was preparing for his next venture as Harrods' Chef of the Season.

You've got to consider sprouts as being an integral part of a proper Christmas dinner. Love them or hate them, they definitely have the strongest association with festive food! During winter I always use the best seasonal produce. If I'm planning to impress guests with a delicious Christmas-themed meal I'd knock up a gorgeous slow cooked casserole using delicious root veggies like turnips, swede, carrots and potatoes. I'd also get pearl barley and some fantastic quality braising meat in there, too.

The Hand & Flowers is just a small part of a great pub scene. The movement of pubs taking food seriously has been on-going for a long period of time – I think it generates a brilliant profile for the rise of the great British pub. We're always working really closely with food suppliers, as building relationships is an incredibly big part of running a business. You need to fully understand each other to get the best results and get people in your restaurant!

You can't knock the food from the West Country. It's where I'm from and we have the most fantastic apples and cider, which are the perfect accompaniment to yummy pork – there is seriously nothing better than a Gloucester Old Spot! And honestly, who doesn't love a Cornish pasty? The best thing about modern British cooking is that we're starting to use our home-grown natural ingredients more. We've come to finally realise we're pretty damn good at pickling, smoking and curing. I think we also embrace seasonality and we're more aware of how to get the best out of our own fruit and veg.

My partnership with Harrods is a great opportunity to showcase the food we create in a relaxed atmosphere. I remember being a child and walking around the food hall at Harrods with my jaw open, thinking it was the greatest place on the earth! With my winter residency, customers can choose something from the Christmas Chef of the Season range to take home with them, or if they want something a bit more formal they can dine at the Tom's Table pop-up in a bustling yet relaxed environment. We've tried to combine The Hand & Flowers, The Coach and my new book, *Tom's Table*.

Food didn't play a major part in my life until I was about 18. Ever since I was a young kid I've always been a pretty hungry guy, but it wasn't until my late teens when I first entered a kitchen and started to learn how to be a chef that I developed a deep appreciation for food. My advice to burgeoning cooks? I'd say go down the same route as I did; buy some chef whites, quality knives and start knocking on kitchen doors! It's all about keeping your head down and showing heaps of enthusiasm.



Tom on...

GUILTY PLEASURES...

It's got to be pepperoni – it's just so delicious!

COOKING INSPIRATION...

The brilliant Jon Bentham – he taught me everything I know about flavour and unfamiliar cooking methods

COOKING AT HOME...

I try to always take Sundays off, as I absolutely love cooking in my own kitchen. I'm always tweaking recipes and trying to explore different flavours

James Martin's SWEET THINGS

TV favourite James Martin is known for having a bit of a sweet tooth, and his warming winter desserts are perfect for all types of entertaining



SPICED APPLE STRUDEL**Serves: 6****Prepare: 30 minutes****Cook: 45 minutes****For the pastry:**

Butter, for greasing
150g plain flour
2 tsps vegetable oil
20ml white wine vinegar

For the filling:

75g melted butter
450g dessert apples
50g caster sugar
1 tsp mixed spice
1 tsp ground cinnamon
75g sultanas

To serve:

1-2 tbsp icing sugar
Double cream, lightly whipped
(optional)

1. Preheat the oven to 190°C/Fan 170°C/Gas 5. Grease a baking sheet, then line it with silicone paper. Place the flour, oil, vinegar and 2-3 tablespoons of warm water in a food mixer fitted with a dough hook, and mix to a soft dough. Alternatively, place in a large bowl and use your hands. Knead for 10 minutes until the dough is very smooth and elastic.

2. The more you work it, the softer it will get and the easier it will be to roll out thinly. When the dough is really elastic, roll it out over a damp, clean tea towel as thinly as possible into a rectangle ideally about 34cm x 34cm. Brush with some of the melted butter.

3. Peel the apples, then grate them straight into a bowl, discarding the core. Add the sugar, mixed spice, cinnamon and sultanas and mix to combine. Spread all over the pastry in an even layer then roll up as tightly as possible from the longer end, to form a long sausage. Transfer to the prepared baking sheet and brush with the rest of the melted butter. Bake for 40-45 minutes until golden brown and crispy. Allow to cool slightly before dusting with the icing sugar. Serve with some lightly whipped double cream, if you like.

BAKED DOUBLE CHOCOLATE PUDDING**Serves: 6****Prepare: 15 minutes****Cook: 30 minutes**

“This is a wonderfully easy dessert to make, especially if you use good-quality bought filo pastry. Just be careful not to overdo the cinnamon in the filling, as too much will overpower the apple”



100g melted butter, plus extra for greasing
3 free-range eggs
175ml milk
250g self-raising flour
50g cocoa powder
1 tsp baking powder
150g light brown soft sugar
100g dark chocolate drops (70% cocoa solids), or dark chocolate, finely chopped into approx. 5mm dice
100g milk chocolate drops, or milk chocolate, finely chopped into approx. 5mm dice

For the sauce:
200g light brown soft sugar
40g cocoa powder

1. Preheat the oven to 180°C/Fan 160°C/Gas 4 and butter a 2-litre ovenproof dish. Whisk the melted butter, eggs and milk together in a jug until smooth. Sift the flour, cocoa and baking powder into a bowl then stir in the sugar.
2. Pour the butter mixture onto the flour and mix well to a smooth batter. Stir in the dark and milk

WE LOVE...



Mackie's Dark 70% Cocoa bar is a fantastic all rounder for all of your baking needs, and works brilliantly in James' rich chocolate pudding. £1.89 for 100g mackieschocolate.co.uk



“This is a great pudding to place in the centre of the table for everyone to help themselves. Just wait for the reaction when the first spoon hits the bottom of the dish, revealing the rich chocolate sauce that forms as the pudding bakes”



“My top tip for brioche dough is to use fresh yeast instead of dried. You can buy this from some supermarkets, or your local baker”

chocolate and spoon into the prepared baking dish.

3. To make the sauce, bring 300ml of water and sugar to the boil in a saucepan, then add the cocoa and whisk until smooth. Pour evenly over the top of the batter then place the dish in the oven to bake for 25–30 minutes. The top of the sponge will be just firm to the touch, but underneath there will be a runny chocolate sauce. Serve hot with double cream or ice cream.

WHOLE POACHED PEAR BAKED IN BRIOCHE WITH CARAMEL SAUCE

Serves: 4

Prepare: 10 minutes

Cook: 25 minutes

For the pear:

2 pears with stalk
50g caster sugar
Juice of 1 lemon
280g brioche dough (see right), proved once
Flour, for dusting
Butter, for greasing
125g natural marzipan, rolled out to 5mm thick
4 bay leaves

For the caramel sauce:

100g caster sugar
100g butter
160ml double cream

1. Preheat the oven to 180°C/ Fan 160°C/Gas 4. Peel the pears then cut them in half lengthways, splitting the stalk (if this is possible!). Core each half with a teaspoon, then place in a small saucepan with 100ml of water, the sugar and lemon juice. Bring to the boil over a medium heat, then cover, remove from the heat and leave to cook through in the residual heat.

2. Meanwhile, roll out the dough on a lightly floured surface. Divide the dough into 4 pieces, then form each one into a pear shape, 1cm bigger than the pear halves. Place on a greased tray. Cut the marzipan into pear-shaped pieces the same size as the pears and lay in the centre of the dough.

3. Remove the pears from the pan and pat dry with kitchen paper. Place these, cut-side down, on top of the marzipan. Gently pull the brioche dough up over the pear. The dough will shrink back as it cooks. Pull the dough around the

stem and stick the bay leaf in at the side of the stem. Set aside to prove for 10 minutes in a warm place. Bake in the oven for 15 minutes until the dough is cooked through and golden, and the pears are tender.

4. Meanwhile, make the caramel sauce. Place the sugar in a sauté pan and heat until melted and light golden brown. Whisk in the butter, then add the cream and cook for 3–5 minutes until thickened. Spoon the caramel over each serving plate, then lay a brioche pear on top.

BRIOCHE DOUGH

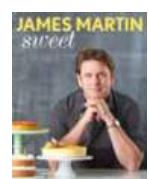
Makes: 800g
Prepare: 15 minutes, plus proving time

50ml room-temperature milk
10g fresh yeast
300g strong flour, plus extra for dusting
10g fine sea salt, plus extra
20g caster sugar
4 free range eggs
125g softened butter, plus extra for greasing
2 free egg yolks, for glazing
2 white sugar cubes

1. Whisk the milk and yeast together in a bowl, then set aside for 5 minutes. Put the flour, salt and sugar into a food mixer fitted with a dough hook and mix to combine. Add the yeast mixture and eggs and mix well, scraping the sides down occasionally, until you have a soft, smooth dough. This will take a good 5–6 minutes.

2. Add the softened butter and beat for another 4–5 minutes until it is all incorporated and the dough is soft and shiny. Tip out onto a lightly floured work surface and knead until smooth.

3. Transfer the dough to a clean bowl, cover with clingfilm and leave in a warm place to rise for about 2 hours, until doubled in size, or as recipe specifies. At this stage, you can use the dough for recipes such as Whole Poached Pear Baked in Brioche (see previous recipe), a plaited loaf or brioche buns.



Recipes taken from *James Martin's Sweet* (£20, Quadrille). Photography by Peter Cassidy.

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A Festive Feast

4

What we'd love to see on our Christmas cheeseboard

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- 2 Chazwinkles Tomato & Chilli Chutney, £3.95 from Not on the High Street
- 3 Cropwell Bishop Stilton, £16 per kg from Waitrose
- 4 English Provender Beetroot Pickle, £1.50 from Waitrose
- 5 Snowdonia Ruby Mist, £4.50 from snowdoniacheese.co.uk
- 6 Dewlay Garstang Blue, £12 for 750g from Booths

- 7 Wookey Hole Cave-aged Cheddar, prices vary from fordfarm.com
- 8 Shepherd's Purse Yorkshire Fettle, £4.60 for 150g from shepherdspurse.co.uk
- 9 Quicke's Oak Smoked Cheddar, £18 per kg from Waitrose
- 10 Slate Cheeseboard with Handles, £15 from gardentrading.co.uk
- 11 Applewood Smoked Cheddar, £9.50 per kg from major supermarkets

6

7

5

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11



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Merry Christmas!

Farm life is far from dull as preparations are made for our busiest time of year. Every department bustles as bacon and gammons are cured, turkey orders placed, Christmas parties finalized and the reindeer practice their strut for adoring fans.

The Christmas Market is a highlight over the weekend of the 5th and 6th of December. Food, wine and craft producers invade the farm displaying and selling the very best of local wares. The farm buzzes as customers busily secure their Christmas meat orders whilst enjoying a hot glass of mulled wine. This year we have a brass band to get everybody really in the mood – just wrap up warm and enjoy the atmosphere!

Our head chef Jon Gay is busy to say the least. The restaurant simply buzzes with farm visitors wishing to warm up with a creamy hot chocolate or slow roast shoulder of pork! Sharon, our restaurant manager, is madly meeting and greeting customers and taking bookings for Christmas parties or tables for Boxing/New Year's Day. The atmosphere is frenetic as everyone enjoys that warm feeling of seeing friends and family... and having a few to drink!

The Big Day

The livestock farmers draw straws to see who will do the twice daily round on Christmas Day. Come rain or shine, snow or ice – every member of our little

animal kingdom needs to be checked, fed and watered. It's the only day of the entire year that our farm remains closed to the public and there is an eerie calm and tranquility that settles. Your own footsteps can be heard on the icy mud as you crunch your way around the paddocks.

The animals are settled and undisturbed as they huddle together to stay



Jimmy's Farm Diary

The chestnuts are roasting and the Aspall cyder is mulling – it must mean it's nearly Christmas at the farm!

warm. Malcolm, our farm operations manager, has been chosen this year to do the rounds with his son Dan. It's not all graft though, as they bring a golf club and a load of balls to hit into the lakes at the bottom of the farm. It's their Christmas Day just as much as anyone else's, and they find time to peacefully enjoy each other's company and bond as father and son. I love this as it cements our little farm as a place for family – enjoyed by staff and customers alike.



Preserving the Bounty

The vegetable garden always looks a little sparse at this time of year, though winter spinach and beetroot are still being harvested. All our stored goodies, from blackberries to tomato puree, continue to be used throughout the crazy season as well as the biggest, bumper crop of apples that weighed heavily on the trees in September and October this year – of which strudels and purées are continuously appearing. 'Never waste' – that's the motto! In the modern day there are so many ways of storing and preserving that we find the seasons extend massively and can sometimes be eating blackberries from the previous year until March!

The promise of quieter January days draw closer, but in the interim we busy ourselves with the 8,000 turkeys that will be winging their way to tables across the UK. They grow fat as the season approaches and I watch them across the paddock basking in the weak winter sunshine. They roam freely and are frequently available for a chat, if you're so inclined. Good listeners, good gobblers; sounds just like me!

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Let's begin!

STARTERS

With so much happening on Christmas day it's tempting to omit starters altogether – but don't rule them out completely; these make-ahead dishes from James Ramsden are specially designed to take the pressure off the big day

GRAVLAX ON RYE CRISPBREAD

Serves: 6–8

Side of salmon, weighing around 1kg
150g sea salt flakes
75g light soft brown sugar
Bunch of dill, finely chopped

For the crispbread:
200g rye flour
100g plain flour
1 tsp fast-action dried yeast
½ tsp salt
Few twists of pepper
250ml warm water
2 tsps caraway seeds (optional)

To serve:
100ml sour cream
2 tbsps horseradish sauce
2 tbsps capers
1 shallot, peeled and very finely chopped
Few sprigs of dill
Black pepper
Lemon wedges

UP TO 1 WEEK AHEAD (MIN. 48 HOURS):

Line a baking tray with a couple of layers of clingfilm. Lay the salmon on top, skin side down. Mix the salt, sugar and dill, and scatter over the salmon, coating evenly. Cover with clingfilm, then put a board or plate on top, with something heavy to weigh it down. Store in the fridge for 2–3 days, then scrape off excess salt, wrap in clingfilm and return to the fridge.

UP TO 1 WEEK AHEAD (MIN. 4 HOURS):

To make the crispbread, mix the

flours, yeast, salt and pepper. Add the warm water and mix to form a dough. On a lightly floured surface, knead for a few minutes. It will be pretty sticky to start, so add a touch more flour if necessary, or use a stand mixer. Put in a bowl and cover with a damp tea towel. Rest for 1 hour.

Preheat the oven to 200°C/ Fan 180°C/Gas 6. Turn the dough out onto a lightly floured surface and roll out to about 3mm/1/8in thick. Scatter over the caraway, if using, and roll a little more. Cut into rounds or rectangles and prick all over with a fork. Transfer to a lightly floured baking sheet and bake for 20–25 minutes until crisp. Cool, then store in an airtight container.

UP TO 1 DAY AHEAD (MIN. 10 MINUTES):

Mix the sour cream and horseradish with a pinch of salt. Cover and chill. Thinly slice the salmon, taking it off the skin as you slice, then store in the fridge covered with clingfilm.

TO SERVE:

Slather the crispbreads with the horseradish sour cream. Top with slices of gravlax. Scatter over capers, shallot and dill. Add a good twist of black pepper and serve with a wedge of lemon.

CHRISTMAS KOFTAS

Makes: about 30

500g minced lamb
250g minced pork
1 onion, peeled and very finely chopped

3 tbsps pine nuts, toasted and finely chopped
1 tbsp ras-el-hanout
1 tsp ground cinnamon
Good handful of parsley, finely chopped
1 egg, beaten
Salt and pepper
Rapeseed oil
150ml sour cream
Handful of pomegranate seeds
Coriander leaves

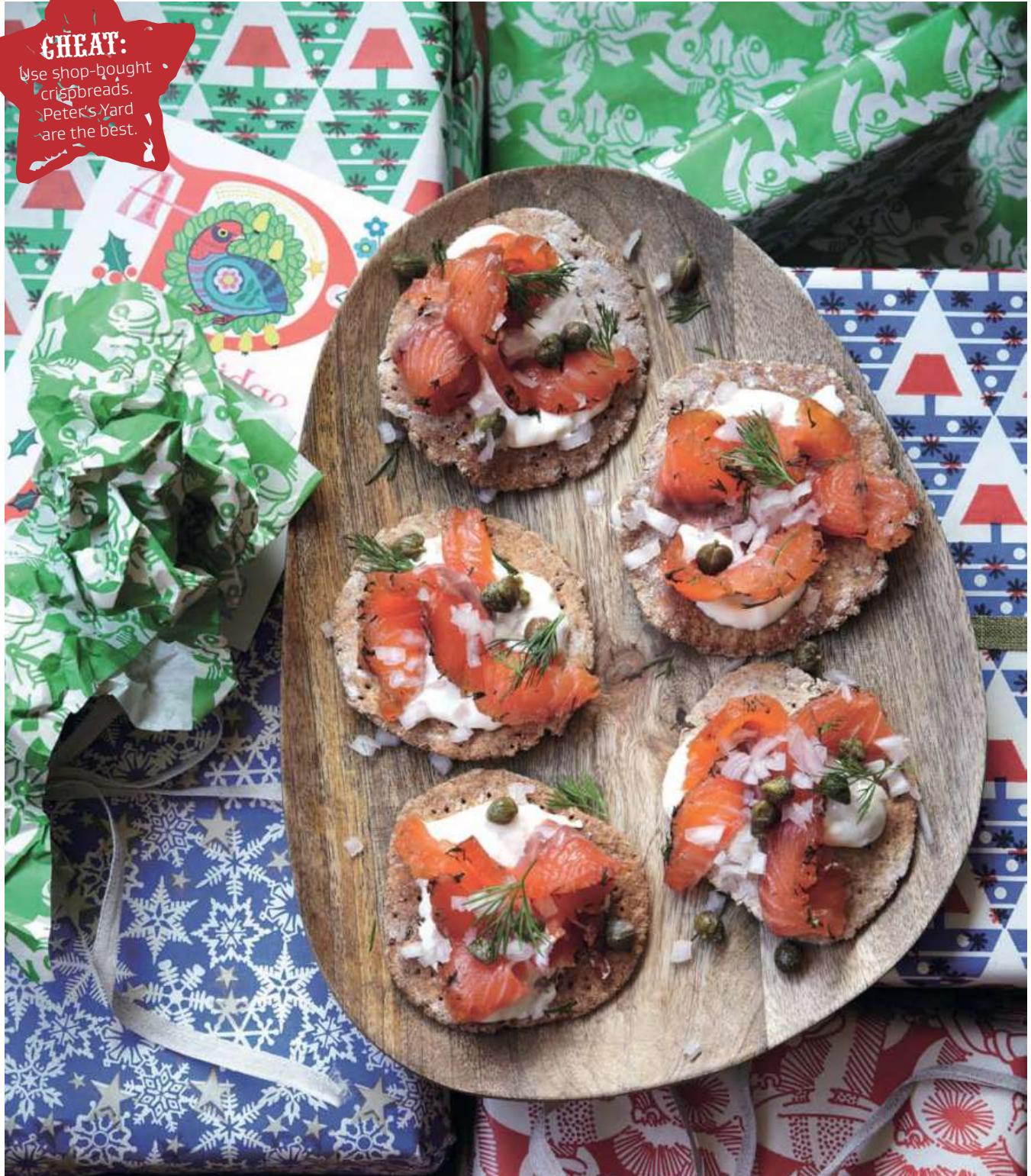
UP TO 2 DAYS AHEAD (MIN. 1 HOUR):

Mix the lamb, pork, onion, pine nuts, spices, parsley and egg and season generously with salt and pepper. Fry a little piece of the mixture and taste for seasoning, adding a little more salt if necessary. Form into 30 or so walnut-sized balls and chill for 30 minutes.

Preheat the oven to 200°C/ Fan 180°C/Gas 6. Heat a little oil in a large non-stick frying pan and fry the balls in batches for 5 minutes, turning occasionally, until nicely browned, then transfer to a baking tray. Bake in the oven for 5–7 minutes, until firm and cooked, then set aside to cool. Cover and chill or freeze until needed.

30 MINUTES AHEAD:

Preheat the oven to 200°C/Fan 180°C/Gas 6. Bake the koftas for 10 minutes, or 15 minutes from frozen. Rest for a few minutes, then garnish with a blob of sour cream, a pomegranate seed and a coriander leaf before serving.



“Gravlax is a nifty Scandinavian method of curing fish. It means ‘buried salmon’, after the medieval method of salting the fish and then burying it in sand. As you do. Though you don’t in this recipe. You just bury it in salt and sugar and herbs”



Recipes taken from *Do-Ahead Christmas* by James Ramsden with photography from Clare Winfield (£16.99, Pavilion)

SALAD OF CHICORY, ORANGE & WALNUTS WITH GOAT CURD

Serves: 6–8

500g goat yoghurt
Salt and pepper
2–3 heads of chicory, ideally a mix of white and red
1 head of frisée or other lettuce leaves
2–3 oranges
100g walnut pieces, roughly chopped

For the dressing:
2 tbsps white wine vinegar
2 tbsps Dijon mustard
1 tsp sugar
1 garlic clove, peeled and lightly squashed
6 tbsps rapeseed oil
Small bunch of parsley, finely chopped

2 DAYS AHEAD:

Line a bowl with muslin or a clean tea towel and tip in the yogurt, along with a pinch of salt. Tie up the corners of the towel with string and hang from a cupboard handle over the bowl. The whey drains out, leaving you with the curd.

UP TO 1 DAY AHEAD (MIN. 1 HOUR):

Make the dressing by putting all the ingredients in a jar along with salt and pepper and shaking furiously until emulsified. Store in a cool place. Separate the chicory leaves and wash, along with the salad leaves. Dry thoroughly and store, covered in damp kitchen paper, in the fridge. Using a small, sharp knife, slice off the orange peel, taking off all the white pith but taking care not to whip off too much flesh; slice the oranges into thin rounds. Cover and chill. Toast the walnuts in a dry frying pan over a medium heat until fragrant. Set aside.

UP TO 1 HOUR AHEAD:

Arrange the goat curd, chicory, salad leaves, oranges and walnuts on a plate.

TO SERVE:

Spoon the dressing over the salad and serve.

SKAGEN PRAWNS

Serves: 4–6

2 free-range egg yolks
1 tsp Dijon mustard
Salt and pepper



125ml groundnut oil
1 tbsp white wine vinegar
4 tbsps sour cream
2 tbsps finely chopped dill
1 tsp brandy (optional)
500g cooked peeled prawns
4–6 slices of rye bread or sourdough
Salmon roe (optional)
Sprigs of dill
Lemon wedges

UP TO 2 DAYS AHEAD (MIN. 30 MINUTES):

In a heavy bowl (or food processor) whisk together the egg yolks and mustard with a pinch of salt. Very slowly add the oil, whisking continuously, until it emulsifies to form a mayonnaise. Add the vinegar, sour cream, dill and brandy, if using. Taste for seasoning and adjust with a little salt or vinegar if necessary. Cover and chill.

“Another Scandi starter. They work so well – fresh and lively and just what you need before the main onslaught. Think of this as a Swedish interpretation of our beloved prawn cocktail”

UP TO 6 HOURS AHEAD (MIN. 5 MINUTES):

Mix the prawns through the dressing and taste again for seasoning.

TO SERVE:

Toast the bread. Top with the prawns, fish roe and a few dill sprigs. Serve lemon.

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The big day

★ MAINS ★

These stunning mains could be pride of place at any festive table, whether you're looking for a Christmas day showstopper or an impressive dinner party supper



BEEF WELLINGTON

Serves: 6

Cook: 50 minutes

Prepare: 20 minutes

750g piece beef fillet
25g butter
1 onion, peeled and finely chopped
150g chestnut mushrooms, finely chopped
2 fresh garlic cloves, peeled and finely chopped
3 tbsps fresh flat leaf parsley
Salt and milled black pepper
100g chicken liver pâté, smooth
500g all butter puff pastry
25g plain flour
1 medium free range egg, beaten

1. Heat the butter in a large frying pan and cook the onion for 5 minutes until beginning to soften. Stir in the garlic and parsley and season with a little salt and plenty of milled black pepper. Add the mushrooms and cook for a further 5 minutes until soft and creamy. Set aside to cool. Beat the pâté into

the mushroom mixture and set aside.

2. Pre-heat the oven to 180°C/Fan 200°C/Gas 6. Cut the puff pastry in half and place one half on a lightly floured surface and roll out to a sheet measuring about 30cm x 20cm. Place on a baking tray lined with parchment paper. Spread half the mushroom and pâté mixture down the centre of the pastry and then place the fillet of beef on top. Spread the rest of the mushroom mixture over the top to cover.

3. Roll out the remaining half of pastry on the floured surface to about 35cm x 25cm. Brush the edges of the base pastry with the beaten egg and then place the top sheet of pastry on top, pressing down well and pinching the edges to seal. Cut decorative leaves from off-cut pieces of pastry. Brush the pastry all over with the remaining egg, decorate with the leaves and chill for 10 minutes.

4. Bake for 40 minutes until the pastry is golden and puffed up. Transfer to a serving board and leave to stand for 10 minutes. Cut into thick slices to serve.

MARMALADE & MUSTARD GLAZED CHRISTMAS HAM

Serves: 10

Prepare: 20 minutes

Cook: 3 hours

3-3.5kg boneless unsmoked gammon joint, tied with string
2 carrots, halved
2 celery sticks, halved
2 onions, halved
10 peppercorns

For the glaze:

4 heaped tbsps coarse cut marmalade
2 tsp english mustard
100g light muscavado sugar
24 whole cloves

1. Place the gammon joint in a very large stock pot or preserving pan. Add the carrots, celery, onions and peppercorns. Pour over cold water to cover, bring to the boil and simmer gently, covered, for 2 1/2 hours, topping up with boiling water if it is needed.

2. Pre-heat the oven to 200°C/Fan 180°C/Gas 6. Carefully remove the gammon from the liquid and place in a roasting tin. Pat dry and cool.

3. Place the marmalade, mustard and sugar in a bowl and mix together to make a paste. Remove the string from around the meat and carefully trim away the skin, leaving an even layer of fat. Score all over the fat with a diamond pattern and stud with the cloves.

4. Spread the marmalade mixture all over the gammon and then bake for 25-30 minutes until the top is golden and sticky. Rest for 15 minutes before slicing.

PARTRIDGE WITH CIDER AND SAVOY CABBAGE

Serves: 2

Prepare: 15 minutes

Cook: 30 minutes

1 tbsp olive or rapeseed oil
4 rashers streaky bacon, chopped into large pieces
2 prepared partridges
1 medium onion, peeled and finely chopped
1 leek, cut into rings
2 garlic cloves, peeled and finely chopped
300ml dry cider
2 tbsps fresh thyme, chopped
2 large savoy cabbage leaves, finely shredded

TOP OF
THE SHOPS



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Prepared on demand by the in-house butcher, this impressive Wellington is perfect for fuss-free entertaining. Morrisons, see in store for prices



This year Aldi is selling the Rolls Royce of birds; this dry hung, free-range, Rumburgh Farm Bronze Turkey is available from 19 December and is one of the best we've ever had. Aldi, see in store for prices



2 tbsps double cream
Salt and milled pepper

1. Pre-heat the oven to 180°C/Fan 160°C/Gas 4. Heat the oil in an ovenproof sauté pan or roasting tin. Add the bacon and cook until starting to brown then add the partridge and brown all over. Remove the bacon and partridge from the pan and set aside.
2. Add the onion and leek to the pan and cook for just 5 minutes until beginning to soften then stir in the garlic and cook for just a minute. Add the cider and bring to a simmer then remove from the heat.
3. Return the bacon and partridge to the pan and sprinkle over the fresh thyme. Place in the oven to cook for 20 minutes. When immediately out of the oven add the cabbage and cream and season.

ROLLED VENISON CASSEROLE

Serves: 4
Prepare: 15 minutes
Cook: 1 hour

1 tbsp rapeseed or olive oil
70g bacon lardons
1kg rolled venison haunch
1 medium onion, finely chopped
2 sticks celery, finely chopped
1 bay leaf
Few sprigs fresh thyme
200g flat mushrooms, sliced
thickly
2 tbsps plain flour
200ml red wine
300ml beef stock
2 tbsps redcurrant jelly

- 1 Pre-heat the oven to 180°C/Fan 160°C/Gas 4. Heat the oil in an ovenproof sauté pan or roasting tin and cook the bacon lardons for a few minutes until they are golden. Remove from the pan with a slotted spoon and then add the venison haunch and brown all over in the hot oil. Set aside.
2. Add the onion, celery, carrot, bay leaf and thyme to the pan and cook for about 5 minutes until they begin to soften. Add the mushrooms and cook for a further

3 minutes. Return the bacon lardons to the vegetables then add the flour and cook for just a minute. Stirring all the time add the wine and stock then stir in the redcurrant jelly.

3. Return the venison to the dish and roast for 45-50 minutes until the sauce is thickened.

FILO FISH PIES

Serves: 6
Prepare: 25 minutes
Cook: 40 minutes

75g butter
1 medium onion, peeled and finely chopped
1 fennel bulb, finely chopped
1 garlic clove, peeled and finely chopped
1 tbsp tomato purée
200ml white wine
400g chopped tomatoes
150ml double cream
300g salmon fillet, skinned and cut into large pieces
250g any firm white fish, skinned and cut into large pieces
Large handful chopped fresh flat leaf parsley
2 tbsps chopped fresh tarragon
200g large, raw prawns
6 sheets filo pastry, each measuring 30cm x 25cm

1. Heat 25g of the butter in a large saucepan until melted. Add the onion and fennel and cook gently for about 10 minutes until soft and translucent. Stir in the garlic and cook for just a minute. Stir in the tomato purée and cook for a further minute then add the white wine and simmer for a few minutes until reduced by half.
2. Tip in the chopped tomatoes and then fill half the can with water and add this to the sauce. Simmer for 15 minutes until you have a thickened, rich sauce. Remove the sauce from the heat and stir in the cream, fish, herbs and prawns and season with a pinch of salt and milled black pepper. Spoon the mixture into a large 2 litre baking dish or 6 x 350ml ovenproof dishes. Set aside and leave to cool.
3. When ready to serve, pre-heat the oven to 180°C/Fan 160°C/Gas 4. Melt the rest of the butter in a small saucepan. Unroll the filo pastry and brush 6 sheets of the pastry all over one side with the



melted butter. Gently scrunch up the pastry and lay on the top of the pie filling, completely covering or for an individual pie lay one scrunched up sheet on top. Bake for 25 minutes in the middle of the oven until the pastry is golden and crisp and the filling is cooked and bubbling.

PERFECT TURKEY WITH CHESTNUT STUFFING

Serves: 8

Prepare: 20 minutes

Cook: 2 hours, 30 minutes

4kg turkey
2 lemons, halved
1 onion, peeled and halved
1 garlic bulb, halved
Few sprigs rosemary
Handful sage leaves
3 bay leaves
50g butter, softened
Sea salt and milled black pepper

1. Pre-heat the oven to 200°C/Fan 180°C/Gas 6. Place the turkey in a large roasting tin. Add the lemon halves, onion, garlic and herbs into the cavity of the turkey.

2. For the stuffing, split the sausages and remove the skin. Place the meat into a bowl and add the chopped chestnuts, breadcrumbs, herbs, garlic and egg. Mix together well. Use half of the stuffing to place in the neck of the turkey and roll the rest into balls to bake separately.

3. Rub the softened butter over the breast and legs of the turkey and season all over with sea salt and milled black pepper. Calculate the cooking time at 20 minutes per kg plus 30 minutes extra. Cover loosely with foil and roast for 30 minutes, then turn the oven down to 180°C/Fan 160°C/Gas 4 and cook for a further hour.

4. Remove the foil and cook for the rest of the calculated time until the juices run clear when you pierce where the thigh meets the body of the turkey with a sharp knife. Once cooked, transfer to a warmed serving platter and leave to rest. Cover with foil for 20 minutes before carving. Keep the juices in the tin for the gravy.

Recipes courtesy of Booths
booths.co.uk/recipe-search





All the Trimmings

SIDES

The meat course may be the main event of Christmas dinner, but it's the sides that get us really excited! Here Gordon Ramsay puts a cheffy twist on some festive stalwarts

CARMELISED CRANBERRY & APPLE SAUCE

Serves 10–12

Prepare: 5 minutes

Cook: 20 minutes

150g caster sugar
2 star anise
4 green cardamom pods, lightly crushed
250g fresh cranberries
2 Braeburn apples, peeled, cored and chopped
Sea salt and freshly ground black pepper
60ml ruby port
Finely grated zest and juice of 1 orange

1. Put the sugar into a heavy-

based pan with the star anise and cardamom pods and melt over a medium heat. Allow the melted sugar to turn a rich caramel colour, then add the cranberries and a touch of seasoning.

2. Cook briefly until the cranberries begin to soften, then add the apples and cook for 3–4 minutes, tossing frequently to coat the fruit in the caramel. Pour in the port, then reduce the heat slightly and stir in the orange zest and juice.

3. Simmer for about 10 minutes, allowing some of the cranberries to break down and thicken the sauce. Remove from the heat and discard the star anise and cardamom. Serve warm. (This can be made 3–4 days in advance and kept in the fridge.)

BRUSSELS SPROUTS WITH PANCETTA & CHESTNUTS

Serves 8–10

Prepare: 5 minutes

Cook: 7 minutes

1kg Brussels sprouts, outer leaves removed
Sea salt and freshly ground black pepper
1–2 tsp olive or rapeseed oil
200g pancetta, cut into lardons
200g vacuum-packed chestnuts
2 lemons

1. Trim the base of the Brussels sprouts and cut them in half lengthways. Bring a pan of salted water to the boil. Add the sprouts and blanch for 2–3



minutes, then drain well.

2. Heat the oil in a wide frying pan and fry the pancetta for a few minutes until golden and crisp. Toss in the sprouts and cook for 2–3 minutes, tossing occasionally.

3. Roughly chop the chestnuts and add them to the pan. Grate the lemon zest over the sprouts and chestnuts and squeeze over a little juice. Check the seasoning and adjust if necessary. Transfer to a warmed serving dish.

ROAST POTATOES WITH CHILLI & TURMERIC

Serves: 8–10

Prepare: 10 minutes

Cook: 1 hour

2.5kg potatoes, such as Maris Piper
Sea salt and freshly ground black pepper
1½ tsp ground turmeric
Pinch of chilli flakes, to taste
4–5 tbsp rapeseed oil, or goose/duck fat

1. Preheat the oven to 200°C/Fan 180°C/Gas 6. Peel the potatoes, quarter lengthways and place in a large saucepan of salted cold water. Bring to the boil, then lower the heat and simmer for about 8 minutes.



2. Drain the potatoes in a colander and sprinkle with the turmeric, chilli flakes and some salt and pepper. Toss in the colander to coat evenly, then drizzle with a little of the oil or fat and toss again. Leave to steam for 5 minutes.

3. Put the rest of the oil/fat in a roasting tray and place in the oven for a few minutes to heat up. Carefully add the potatoes and toss to coat in the oil. Roast for 40–45 minutes, turning a few times, until crisp and golden. Drain on kitchen paper and transfer to a warmed dish to serve.

HONEY GLAZED CARROTS & PARSNIPS

Serves: 6–8

Prepare: 5 minutes

Cook: 25 minutes

500g parsnips
500g carrots
2–3 tbsps olive or rapeseed oil
Few thyme sprigs
1 cinnamon stick, broken in two
3 star anise
Sea salt and freshly ground black pepper
1–2 tbsps clear honey
splash of water
Few knobs of butter

1. Peel and halve or quarter the



parsnips and carrots so that the pieces are of a similar size. Heat the oil in a large sauté pan, then add the carrots and parsnips and toss to coat in the oil. Add the thyme, cinnamon, star anise and some seasoning. Cook over a medium heat for 15–20 minutes, turning the vegetables frequently, until golden brown and almost cooked through.

2. Drizzle over the honey and cook until the vegetables start to caramelise. Deglaze the pan with the water and increase the heat. Cook for 2–3 minutes, until the liquid has evaporated and the carrots and parsnips are cooked through. Stir through a few knobs of butter to glaze.



BRAISED RED CABBAGE & APPLE

Serves: 6–8

Prepare: 10 minutes

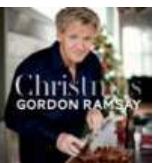
Cook: 1 hour, 15 minutes

1 small red cabbage, about 600–700g
1 large Bramley apple
50g butter
50g dark brown sugar
50ml red wine vinegar
400ml soft, fruity red wine
300ml good-quality chicken stock
3 bay leaves
3 star anise
6–8 cloves
Sea salt and ground black pepper

1. Preheat the oven to 180°C/Fan 160°C/Gas 4. Quarter, core and finely shred the red cabbage. Peel, core and thickly slice the apple. Put the butter, sugar, wine vinegar, wine and stock into a large ovenproof casserole dish and stir over a medium heat until the sugar has dissolved.

2. Add the bay leaves, star anise,

Recipes taken from *Christmas by Gordon Ramsay* (£15, Quadrille)
Photography: Chris Terry



cloves and season well. Tip in the apple and cabbage and stir. Bring to the boil, then put the lid on and put in the oven.

3. Bake for an hour, stirring halfway, then uncover and return to the oven for another 15 minutes, or until the cabbage is tender. (This dish can be prepared ahead and kept in the fridge for up to 3 days; reheat to serve.)

POTATO & CELERIAC DAUPHINOISE

Serves: 4

Prepare: 15 minutes

Cook: 1 hour 15 minutes

Butter, to grease
120ml double cream
120ml whole milk
1 bay leaf
2 garlic cloves, peeled and smashed
400g celeriac
400g waxy potatoes, such as Desirée
Sea salt and freshly ground black pepper
1–2 tbsp hazelnut oil
75g medium Cheddar, grated

1. Preheat the oven to 180°C/Fan 160°C/Gas 4. Lightly butter a deep 1-litre gratin dish. Put the cream, milk, bay leaf and garlic in a pan and heat until simmering. When the liquid begins to bubble up the sides of the pan, turn off the heat and leave to cool.

2. Peel and quarter the celeriac, then slice as thinly as you can, preferably using a mandolin. Peel and thinly slice the potatoes. Put the celeriac and potato slices in a large bowl, season generously with salt and pepper and then toss with the hazelnut oil.

3. Layer the celeriac and potato slices in the gratin dish, overlapping them slightly. Strain the creamy milk, discarding the bay and garlic, then pour over the celeriac and potato until it reaches just below the top layer; gently press down on the slices. Bake for 45–50 minutes, until the potatoes and celeriac are tender when pierced with a knife.

4. Take the dish out of the oven and scatter the cheese over the surface. Bake for a further 10–15 minutes until golden and crisp. Leave the dauphinoise to stand for a few minutes before serving.

3 AMAZING STUFFINGS

1. Classic Pork, Sage & Chestnut

In a bowl mix together 1 chopped onion, 30g fresh breadcrumbs, 100g of cooked chestnuts, 500g of sausage meat, 3 chopped rashers of smoked bacon, 2 tbsps of fresh sage leaves, 1 tsp nutmeg, the zest of ½ lemon and season generously. Combine the mixture well (using your hands is easiest) and spoon into an ovenproof dish. Cook at 190°C/Fan 170°C/Gas 5 for 50 minutes.

2. Zingy Lemon & Mascarpone

Mix together a tub of mascarpone with 2 peeled and crushed garlic cloves, the zest of 3 lemons and 2 tablespoons each of chopped fresh rosemary, parsley and thyme. Loosen the skin away from the breast of your turkey and stuff the mascarpone mix underneath. Cook as normal.

3. Spiced Cranberry, Apple & Herb Balls

Soften 1 large sliced onion and ½ tsp of mixed spice in butter, then stir in a clove of chopped garlic and 200g of fresh breadcrumbs and season well. Mix three peeled and cubed apples with 250g of cranberries, 3 tbsps of chopped sage leaves, 750g of sausage meat, 3 tbsps of chopped parsley and the zest of 1 orange. Stir in the onion mixture along with one beaten egg and season again. Shape into balls and bake for about 20 minutes.

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PUDDINGS

However much you've pigged out on turkey and roasties, for some reason there's always room for pud! These chocolate infused treats will please all of your guests



“This port-spiked chocolate cake is pure luxury. With subtle spicing and notes of orange, it makes the ideal last minute Christmas centrepiece to impress your guests”

MULLED WINE CHOCOLATE WREATH

Serves: 8

Prepare: 20 minutes

Cook: 55 minutes

375ml port
3 large free range eggs
350ml milk
185g butter, melted and cooled
400g granulated sugar
Grated zest and freshly squeezed juice of 1 orange
1 tsp vanilla paste
Generous pinch of salt
335g plain flour
125g cocoa powder
2 tsps baking powder
2 tsps bicarbonate baking soda
½ tsp ground cloves
1 tbsp ground cinnamon
¼ tsp ground nutmeg
Winter fruits, to decorate

For the glaze:

75g dark chocolate, broken into pieces
75g butter, cut into cubes
1 tbsps golden syrup
3 tbsps port

1. Preheat the oven to 180°C/Fan 160°C/Gas 4. Grease and line a 25-cm cake ring or Bundt pan. Heat the port in a saucepan set over a gentle heat until just boiling. In the meantime, whisk together the eggs, milk and melted butter in a large mixing bowl. Mix in the sugar, orange zest and juice, vanilla and salt. Sift in the flour, cocoa and raising agents and add the spices before whisking until thoroughly combined. Continue to whisk while gradually adding the hot port. The batter will be very wet.

2. Pour the mixture into the prepared cake pan and bake in the preheated oven for 40–45 minutes, or until an inserted skewer comes out clean. Leave the cake to cool in its pan on top of a wire rack for 10 minutes, before turning out and

leaving to cool completely.

3. Put all of the glaze ingredients into a small pan set over a gentle heat and stir until the chocolate and butter have melted and the glaze is streak free. Leave to cool until thick enough to pour without it rolling off the sides of the cake. **4.** Place a sheet of baking parchment underneath the wire rack to catch any drips. Pour the glaze over the cold cake. Decorate with winter fruits and leave the cake to set completely at room temperature before transferring to a serving plate or cake stand.

CHOCOLATE CHRISTMAS PUDDING

Serves: 8

Prepare: 25 minutes

Cook: 3 hours, 35 minutes

100g light muscovado sugar
100g butter, chopped
100g dark chocolate (60–70% cocoa solids), broken into pieces
120g dried sour cherries
40g raisins
40g sultanas
75g currants
25g dried cranberries
150g pitted prunes, chopped
2 balls of stem ginger, finely chopped
150ml brandy
100ml port
50ml Cointreau
Grated zest and freshly squeezed juice of 2 oranges
1 vanilla pod, seeds scraped out
1 large free range egg, beaten
50g blanched hazelnuts, roughly chopped
100g plain flour
50g cocoa powder
1 tsp mixed spice
1 tsp ground cinnamon
1tsp ginger
½ tsp freshly grated nutmeg
Pinch of salt

1. Grease and base line a 900g pudding bowl with baking parchment. Put the sugar, butter,

chocolate, dried fruits, stem ginger and alcohol in a saucepan and stir over a gentle heat until the chocolate and butter have melted. Bring to the boil and immediately turn off the heat. Stir in the orange zest and juice and vanilla, and leave to cool.

2. Once cool, mix in the beaten egg and hazelnuts before sifting in the flour, cocoa, spices and salt. Fold the dry ingredients into the wet until well mixed. Spoon the mixture into the prepared pudding bowl and smooth over the top. Cut out a 33-cm circle of baking parchment. Pleat the circle and place over the pudding. Cover with a lid made from a pleated circle of foil, then wrap string twice around the basin and tie to secure the paper and foil. Use more string to wrap over and under the bowl and tie a knot to make a handle.

3. Put the basin in the top of a steamer of simmering water for 3 hours. Top up with boiling water every hour, to prevent the pan from boiling dry. Alternatively, place the pudding on a trivet (or upturned, ovenproof dish) in a large saucepan. Add enough boiling water to come two-thirds up the side of the bowl. Cover with a well fitting lid and simmer for 2 hours, topping up the water every now and then to prevent the pan from boiling dry.

4. Once cool, unwrap the pudding and re-wrap. This way you can ensure that no water has got inside. Cover the cold pudding tightly with foil and store in a cool, dark place, preferably for at least a month, until ready to reheat. At Christmas, steam the pudding over a pan of barely simmering water for 1½ hours to reheat, before turning the pudding out and pouring flaming brandy over the top. Serve with generous lashings of brandy butter.

CHOCOLATE MINCE PIES

Makes: 12

Prepare: 35 minutes, plus chilling time

Cook: 40 minutes

150g dried cranberries
100g dried sour cherries
75g currants
125g raisins
50g sultanas
50g golden raisins,
50g mixed citrus peel, finely chopped
50g dark chocolate, finely chopped

2 balls of stem ginger, finely chopped
 1 small apple, peeled and finely chopped
 85g butter
 30g blanched hazelnuts, chopped
 150g dark muscovado sugar
 Grated zest and freshly squeezed juice of 2 oranges
 50ml port
 1 tsp ground cinnamon
 1 tsp mixed spice
 1 tsp ground ginger
 Seeds of 1 vanilla pod
 200ml brandy
 1 beaten egg, for glazing
 Icing sugar, for dusting

For the pastry:

250g plain flour, sifted
 Pinch of salt
 100g cold butter, cut into cubes
 100g granulated sugar
 1 egg, beaten

1. To make the mincemeat, place all of the ingredients, except for the brandy, in a large saucepan and place over a gentle heat. Stir until the sugar, chocolate and butter have melted. Leave to simmer for 10–15 minutes and then turn off the heat and leave to cool before stirring in the brandy. Use immediately or spoon into a large sterilized glass jar, topped with a disc of waxed paper.

2. Store the mincemeat in a cool, dark place. The flavours will improve after a month or two, but the mincemeat will last up to one year. This makes far more than is needed for 12 mince pies, but it will be just enough to last the Christmas period. Once opened, store the mincemeat in the fridge.

3. To make the pastry, sift the flour into a large bowl and stir in the salt. Add the butter and rub the butter into the flour with your fingertips. Stir in the sugar and make a well in the middle of the bowl. Add the egg and use a fork to mix the dry ingredients into the wet. Tip the mixture out onto a lightly floured surface and lightly knead until it comes together into a dough. Wrap in clingfilm and pop in the fridge to chill for 30 minutes.

4. Preheat the oven to 200°C/Fan 180°C/Gas 5. Roll the pastry out on a lightly floured surface no thicker than 5mm. Use a 10-cm round cookie cutter to stamp out 12 pastry discs. Line the muffin pan with the pastry discs and generously fill each one with mincemeat.



5. Bring the rest of the pastry back together and re-roll. Use a star-shaped cutter to stamp out 12 stars and rest one on top of each pie to make an attractive lid. Brush the top of each pie with a little beaten egg and bake in the preheated oven for 15–20 minutes, or until the pies are golden brown. Leave the pies to cool before taking them out of the pan. Lightly dust with icing sugar before serving.

CHOCOLATE & CHESTNUT BÛCHE DE NOËL

Serves: 8–10

Prepare: 30 minutes

Cook: 1 hour, 30 minutes

6 large eggs, separated
 Pinch of salt
 175g caster sugar
 200g dark chocolate (60–70% cocoa solids), melted and cooled slightly
 40g chestnut flour



“Traditional Christmas pudding can be a bit of a divisive dessert, but adding a hearty dose of chocolate to the mix transforms it into a real crowd-pleaser that children and adults alike will love”



Icing sugar, to dust

For the meringue mushrooms:

1 egg white
Pinch of salt
50g caster sugar
50g dark chocolate (60–70% cocoa solids), melted and cooled

For the ganache:

300g dark chocolate, chopped
300ml double cream

For the chestnut filling:

250g sweetened chestnut purée
100g soft butter
1 teaspoon vanilla paste
350g icing sugar

1. Line two baking sheets with parchment or silicone paper. Preheat the oven to 100°C/Fan 80°C/Gas ¼. First, make the meringue mushrooms. Whisk the egg white with the salt until stiff, before gradually adding the sugar, a little at a time, whisking between each addition. Spoon the mixture into a piping bag fitted with a plain nozzle and pipe little rounds of about 5-cm wide onto one of the prepared baking sheets. Next, pipe little upright peaks for the mushroom stalks.

2. Bake in the preheated oven for 1 hour, turn off the oven and leave to cool and dry out, preferably overnight. Once cool, paint the underside of each cap with melted chocolate, glue the stalks onto the caps with a little more melted chocolate. Leave to set.

3. Line a 23 x 32-cm Swiss roll pan lined with baking parchment. Preheat the oven to 180°C/Fan 160°C/Gas 4. Whisk the egg whites and salt until stiff. In a separate bowl, whisk the yolks and caster sugar until pale, thick and creamy. Whisk the chocolate and chestnut flour into the sugar and yolks before vigorously beating in a couple of tablespoons of whisked egg whites to slacken the mixture. Gently fold in the remaining whites with a large metal spoon.

4. Pour the batter into the prepared pan and bake in the preheated oven for about 20 minutes, or until an inserted skewer comes out clean. While still warm, upturn the cake onto a fresh piece of baking parchment with a clean kitchen cloth laid underneath. Peel off the baking parchment and carefully roll the cake up, using the kitchen cloth to help.

5. To make the ganache, simply



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heat the cream to just boiling point in a saucepan set over a gentle heat. Pour the hot cream over the chocolate in a heatproof bowl and mix with a spatula until smooth, thick and glossy. Leave to cool.

6. To make the chestnut filling, simply whisk the chestnut purée, butter and vanilla together before sifting in half of the icing sugar. Once combined, sift in the remaining icing sugar and whisk until light and fluffy.

7. Unroll the cold cake and spread the chestnut filling evenly over the top. Roll the cake up again and place on a serving board. Spread with a generous coating of ganache using a palette knife and scratch and scrape the surface using a knife or fork to make it look like tree bark. Leave to cool at room temperature until completely set. Dust with icing sugar and arrange the meringue mushrooms in clusters on and around the cake.



Recipes taken from *Deliciously Chocolatey* by Victoria Glass (£16.99, Ryland Peters & Small), with photography from Dan Jones. The book is available to readers for the special price of £11.99 (including postage & packaging) by telephoning Macmillan Direct on 01256 302 699 and quoting the reference GLR EB8

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SANTA'S LITTLE HELPERS

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Last minute guests?

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Beetroot

Whizz up some smoked mackerel fillets, lemon juice & horseradish and serve on crispbreads, topped with

Chazwinkle's Beetroot.

Any remaining beetroot can come out later with the Stilton or Tunworth.

Cucumber

Bundle onto some cocktail sticks with a selection of smoked salmon, pastrami, anchovies and scatter onto a serving platter.

Leftover's

Cauliflower & Friends

Tear the leftover turkey off the bone and heat in a pan with any spare roast parsnips, potatoes,



Boxing Day

Rhubarb

Smother your cooked ham in the final roasting stages with a good covering of Chazwinkle's Rhubarb.

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- 4 Heston from Waitrose Turkey, Sage & Onion Gravy, £2.69 from Waitrose
- 5 Heston from Waitrose Celeriac & Bread Sauce and Cranberry & Pomegranate Sauce, £2.49 each from Waitrose
- 6 Hand-raised Festive Game Pie, £13.95 from formanandfield.com
- 7 Raisthorpe Manor Sloe Gin & Port Crackers, £45 for 6 from raisthorpemanor.com
- 8 Lakeland Pigs in Blankets, part of

- the £25 premium garnish selection from Booths
- 9 Macbeth's Rolled Sirloin, £33.85 per kg from macbeths.com
- 10 Hebridean Smokehouse Salmon Pate, £6.65 from hebrideansmokehouse.com
- 11 Findlaters Chicken Liver Pate with Port & Brandy, £2.99 from Waitrose
- 12 Country Products Celebration Mix, £2.99 from countryproducts.co.uk
- 13 Inverawe Smoked Salmon, £12.75 for 200g from inverawe.co.uk
- 14 Copas Bronze Turkey, from £78 from copasturkeys.co.uk
- 15 LSA Tirol Storm Lantern, £45 from saltandpepper.co.uk
- 16 Duck Confit with Apricot & Pistachio, £10 from Booths

- 17 Wild at Heart Sloe Gin Butter, £4.75 from wildatheartfoods.co
- 18 Purbeck Christmas Pudding Ice Cream, £2 from Dorset-based delis
- 19 Ginger Bakers Iced Damson Brandy Fruitcake, £12.50 from gingerbakers.co.uk
- 20 Betty's Vintage Port Fruitcake, £21.50 from bettys.co.uk
- 21 Betty's Speciality Mince Pies, £12.50 from bettys.co.uk
- 22 Betty's Christmas Stollen, £10.95 from bettys.co.uk
- 23 Summerdown Mint Heritage Peppermint Crisp Discs, £6.62 from summerdownmint.com
- 24 Klara Cakestand 30cm (high) Clear £50 www.saltandpepper.co.uk



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£43.90, blacksheepbrewery.com



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Find out more at salarsmokehouse.co.uk



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£95, huntersofhelmsley.com



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From bundles of beer to cases of Christmas condiments, these hampers are bound to impress a foodie friend

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One of the best things about Christmas is having the opportunity to indulge in delicious food, and that's precisely what you'll find in the award-winning Low Sizergh Barn Farm shop's fantastic hamper. They can include surprises like Cumbrian fruit wine and artisan delicacies made to traditional recipes, such as Slow Food rarity Westmorland Pepper Cake. You can even create your own bespoke assortment of goodies for more of a personalised feel! From £25, lowsizerghbarn.co.uk



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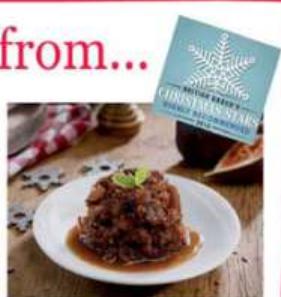
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All We Want For Christmas

Inspired by three of our favourite chefs, these beautiful gift guides should offer plenty of inspiration for food lovers

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5. Cotswolds Distillery Espresso Martini, £32.95 **specialist independent retailers**
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7. Silverstone Ceramic 30cm Skillet, £25.99 argos.co.uk

8. Ledbury Oven Gloves, £15 ochreandoacre.com
9. Dip it Utensils Set, £28 redcandy.co.uk
10. Orla Kiely Enamel Herb Plant Pots Set of 3, £45 cuckooland.com
11. Snaffling Pig BBQ Pork Scratching Jar, £15.99 snafflingpig.co.uk
12. Indigo Bazaar Set of 4 Placemats, £4.99/Set of 4 Coasters £1.99 dunelm.com
13. SuperFast Thermapen 4, £60 thermapen.co.uk



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- 1 KitchenAid Food Mixer, from £348, hartsofstur.com
- 2 T&G Woodware Cream & Country Apron, £16, leekes.com
- 3 Gourmet Chef Fudge Kit, £25, fudgkitchen.co.uk
- 4 Vintage Shop Scales, £49.95, dotcomgiftshop.com
- 5 Set of 3 Garden Birds Cake Tins, £12.95, dotcomgiftshop.com
- 6 Vanilla Pods in Cigar Tubes, £2.99, cake-angelsshop.co.uk
- 7 Aircraft Aluminum Rolling Pin, £39.99, thefoundry.com
- 8 Elevate Baking Tools, £9.50, josephjoseph.com
- 9 Santa & Friends Cookie Cutters, £5.97, cakcraftworld.co.uk
- 10 OXO Good Grips Baker's Dusting Wand, £10, John Lewis
- 11 Butterscotch, Caramel & Custard Set, £9.99, foodieflavours.com
- 12 *The Great British Bake Off: Celebrations* by Linda Collister, £20, Hodder & Stoughton



THE HUGH FEARNLEY-WHITTINGSTALL – experience a true country lifestyle with these perfect gifts

1 The Dalmore King Alexander III Whisky, £120 thewhiskyexchange.com
 2 Ross & Ross Homemade Bacon Curing Kit, £20 rossandrossfood.co.uk

3 ProQ Cold Smoke Generator and Chamber, £34.95 and £24.95 souschef.co.uk
 4 Netherton Foundry Slow Cooker, £125 netherton-foundry.co.uk
 5 Godminster Farmhouse Gift Set, £29.99 Lakeland
 6 Kilner Butter Churner, £20.99 Amazon
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Off the PAGE

Get inspired with our round-up of the month's most tempting reads

3



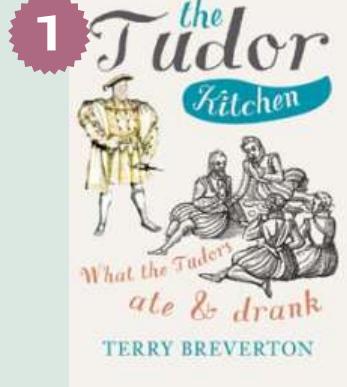
1 *The Tudor Kitchen* by Terry Breverton (£20, Amberley Publishing)

Ever wondered what Henry VIII devoured to develop such a colossal waistline? When flicking through this fascinating book you'll quickly realise that feasting during the Tudor times was executed on a legendary scale. Apparently the king himself once impressed some French guests by making a 12-foot marble and gold leaf fountain dispense wine! You'll discover weird and wonderful recipes like Swan Neck Soup and Roasted-Alive Goose, and learn about the sheer amount of meat which was consumed at the time.

Out now

2 *Simply Nigella* by Nigella Lawson (£26, Chatto & Windus)

From quick and simple midweek dinners like Cauliflower & Cashew Nut Curry to stress-free ideas for cooking for a crowd, Nigella is completely focused on celebrating the joy of cooking and its uplifting capabilities. With over 125 recipes which are satisfying and simple to make, this book strives to make readers respect the craft of cooking for pleasure. As one of the nation's most adored food writers, there was



4



3 *Made in Shropshire* (£20, recipesmadehere.co.uk)

a lot riding on her next release, but Nigella has not disappointed with this spectacular book – it's guaranteed to be a kitchen stalwart for years to come!

Out now

4 *Primrose Bakery Everyday* by Martha Swift (£25, Square Peg)

This community sourced book features over 90 recipes contributed by food producers, restaurateurs and epicureans from the Shropshire region. With a tasty range of recipes which make the most of the distinct flavours of the area, dishes like Rabbit & Prune Faggot are quick to highlight what local ingredients should be used. The book also has some amazing seasonal favourites, with winter warmers like Venison Carpaccio and Beef & Blue Pie, which includes the delicious Shropshire Blue and Red cheeses.

Out now

5 *Rustic* by Fernandez & Wells (£25, Hardie Grant)

over 100 new bakes in this new addition to Primrose's catalogue, including Black Forest Cake, Banoffee Loaf and a Bakewell Slice. With stunning and inspiring illustrations on every page, it's a book you can reach for on any occasion and is guaranteed to turn you into a cupcake connoisseur.

Out now

5 *Rustic* by Fernandez & Wells (£25, Hardie Grant)

Jorge Fernandez and Rick Wells originally bonded over a mutual love for great coffee and a deep appreciation of well-made cuisine, which set the wheels in motion for the original Fernandez & Wells shop in Soho. Since then, they've opened a further five locations which have developed a dedicated cult following for delicious coffee, hefty sandwiches and sourdough-based cakes. This adoration for gastronomical greatness has transferred into the pair's first book, which combines mouth-watering food photography, personal anecdotes and wholesome recipes. With such a sleek design throughout, *Rustic* wouldn't look out of place on display on the coffee table, or taking pride of place on your bookshelf.

Out now



LOVE YOUR LEFTOVERS!

One of the nicest things about Christmas eating is having lots of lovely leftovers to experiment with.

These dishes from Hugh Fearnley-Whittingstall make cooking with scraps a pleasure!

TURKEY CURRY

USE UP:

Turkey, nuts, fresh herbs, carrots, parsnips

Serves: 6-8

Prepare: 5 minutes

Cook: 30 minutes

2 tbsps rapeseed or sunflower oil
2 onions, peeled and diced
3 garlic cloves, peeled and sliced
2-3 tbsps homemade or ready-made curry paste
Up to 400g roast carrots or parsnips (or use fresh ones), in chunky pieces
400ml tin coconut milk
200-300ml chicken stock or gravy
1 bay leaf
400-500g roast turkey, white and/or dark meat, torn into large chunks
Juice of ½ lime
Generous handful of coriander and/or mint, tough stalks removed and roughly chopped
Salt and freshly ground black pepper
Toasted cashews or flaked almonds, to finish (optional)

1. Heat the oil in a large, heavy-based casserole over a medium-high heat. Add the onions with a pinch of salt and sauté quite vigorously, until they are softened and golden. Add the garlic and fry



for a further minute.

2. Reduce the heat a bit, add the curry paste and stir for a minute, then toss in the vegetables and stir until they're well coated in the fragrant, oniony curry mix.

3. Pour in the coconut milk and stock or gravy and stir well to combine with the spicy veg. Add the bay leaf, if using. If your pan is very large, you may need to add a bit more stock or water to cover, but don't make it too soupy. You want the final mixture to be quite rich and thick.

4. Simmer for 10 minutes. If you're using fresh rather than roast roots, simmer for an extra 5-10 minutes at this stage. Now add the turkey and cook until thoroughly heated through, about 5-10 minutes. Stir in the lime juice and about half of the coriander and/or mint.

5. Scatter over the remaining coriander and/or mint, and the

toasted nuts, if using. Serve with basmati rice, naan or flatbreads and your favourite chutneys.

TIPS & SWAPS:

- This curry makes a great pie filling if you have any left over.
- Small amounts of leftover curry can be wrapped into wontons or enfolded into a pastry. Make sure they are baked until the filling is piping hot.

ROAST ROOT HUMMUS

USE UP:

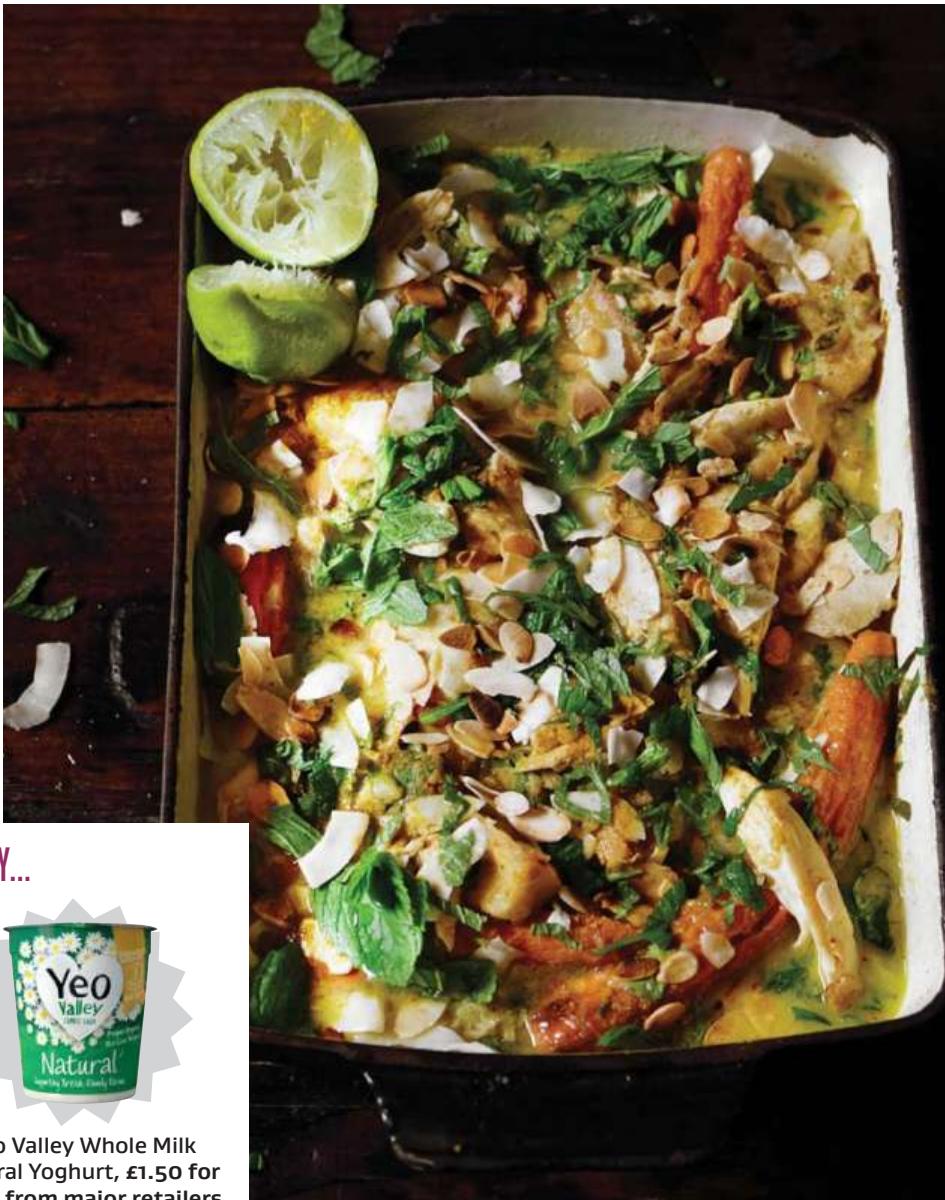
Carrots, parsnips, celeriac, onion, bread

Serves: 2-4

Prepare: 10 minutes

400g tin chickpeas, drained and rinsed

100-300g roast roots, such as



FOR YOUR CURRY...



Veetee's Ready To Heat Basmati. £1.49 from supermarkets nationwide



Yeo Valley Whole Milk Natural Yoghurt, £1.50 for 500g from major retailers



carrots, parsnips, celeriac and perhaps some roast onion
Juice of 1 small lemon
2 tbsps tahini or thick natural wholemilk yoghurt
2 tbsps olive or rapeseed oil, plus extra to finish
1-2 garlic cloves, peeled and finely chopped
 $\frac{1}{2}$ tsp cumin seeds, bashed, or a good pinch of ground cumin, plus extra to finish (optional)
Good pinch of dried chilli flakes, plus extra to finish (optional)
Salt and ground black pepper

1. In a food processor, whiz the chickpeas, roots, lemon juice, tahini or yoghurt, oil, garlic, cumin and chilli flakes together until fairly smooth. If it's too thick, thin with some hot water until you get the consistency you like. Season to taste with salt and pepper.

POTATO CAKES

USE UP:

Potatoes, eggs, milk, bacon

Serves: About 4
Prepare: 5 minutes
Cook: 20 minutes

300-500g mashed potato or well-crushed roast potatoes
1 large free range egg, lightly beaten
1-2 tbsps plain flour, plus extra for dusting
1-2 tbsps whole milk
Rapeseed or sunflower oil, for frying
Salt and freshly ground black pepper

1. In a bowl, mix together the potato, egg, flour and milk – the amount of flour and milk you should add will depend on the amount of mash. It needs to be a fairly thick dough, so you may not need any milk at all, especially if the mash is quite soft to start with. Season the mixture well with salt and pepper and stir in any extra ingredients that you would like to add (see tips and swaps, below).

2. Using lightly floured hands, form the mixture into potato cakes, about 2cm thick and 7cm in diameter. You'll need to cook the potato cakes in batches to avoid crowding the pan. Heat a thin film of oil in a large frying pan over a medium-high heat. Add 3 or 4 cakes and fry for 3-5 minutes each

side, until crisp and golden brown.

3. Drain the potato cakes on kitchen paper and keep them warm in a low oven while you cook the rest. Delicious with bacon and indeed any – or all – of your favourite breakfast components.

TIPS & SWAPS

Add any of the following to the potato mix for extra flavour:

- Herbs, such as chopped parsley, chives, soft thyme or chervil.
- Sliced spring onions, finely diced shallots, or sautéed chopped onions and/or leeks.
- A little finely chopped garlic.
- Good pinch of English mustard powder.
- Handful of grated cheese.
- Some crumbled leftover cooked bacon, or even sausage, haggis or black pudding.

Extract taken from
River Cottage Love Your Leftovers by
Hugh Fearnley-Whittingstall
(Bloomsbury, £20)
Photography ©
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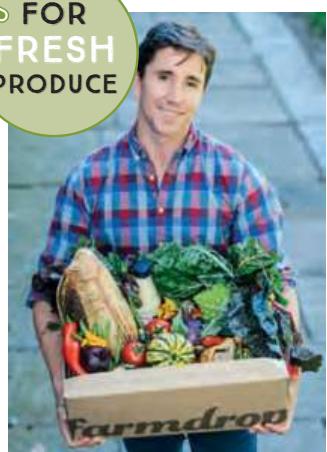
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Winner of Best Online Food Retailer in *The Observer's* Food Monthly Awards, The Cheese Shed sources delicious handmade cheeses from the West Country and makes them available to customers across the UK. You'll find over 120 exceptional cheeses from some terrific producers, alongside a carefully curated selection of accompaniments to ensure a perfect cheeseboard this Christmas. There's over 30 selection boxes and hampers to suit all tastes and a rather impressive 'Cakebuilder' tool, where you can make your own tiered cake using wheels of cheese!



farmdrop.co.uk

An online marketplace that lets people buy fresh food direct from local farmers and producers, Farmdrop allows London-based consumers to truly connect with the people who create their favourite produce. It also reduces the number of miles between buyer and producer, as the food is delivered the same day it leaves the farm, removing the need for expensive storage and reducing unnecessary waste. It offers delivery of fresh meat, fish, dairy, baked goods, seasonal fruit and vegetables, as well as a range of general larder items and drinks from specially selected producers, including the likes of Chegworth Valley, The Weald Smokery, Pig & Hay and Hodmedods.



thecornishfishmonger.co.uk

Christmas is the perfect time to feast on the UK's most luxurious food and drink, and you'll be hard pressed to find seafood that's fresher than The Cornish Fishmonger's. A gourmet box of seafood or a gift voucher can make the perfect treat for a loved one and you can even delight your guests with a delicious Cornish fish box, which includes quality seafood like cooked lobster and king scallops. A family-run specialist fishmonger, it's been selling quality Cornish fish for over 30 years, with its award-winning website offering over 32 species of fresh fish delivered to your door within 24 hours.



abraxascookshop.com

Abraxas Cookshop has branches in Rugby, Banbury and Northampton, alongside its successful website, has helped build the company a loyal customer base. For those who love to cook, it carries a wide range of quality cookware, electrical products, kitchen knives, gadgets and utensils. If you consider yourself a bit of a baking addict, there's an extensive selection of food mixers, bakeware and sugarcraft products. Of if you're just looking to add a touch of magic to your Christmas table check out the luxurious collections of glassware, cutlery and the complete Emma Bridgewater range. There's even a large choice of preserving and bottling equipment, if you know any keen gardeners or home brewers!



cleySmokehouse.com

Cley specialises in versatile and top quality smoked foods which are perfect for presenting to your guests when hosting a large Christmas buffet. Peruse the online aisles and you'll find an extensive selection of smoked fish, prawns, homemade pâté, taramasalata, pickled herring, smoked duck and chicken breast. If you're looking for some gorgeous lobster, crab or some smoked salmon for Christmas morning, they've got you covered.



greysteas.co.uk

With a superb range of loose leaf, speciality teas from regions revered for their quality, Grey's specialises in selecting leaves from unique tea gardens and growing areas. The teas are imported via long established 'tea shippers', which are able to air-freight new varieties as soon as they're seasonally available. The website is also a great source of information, should you wish to discover more about the wonders of tea. Products are dispatched within five working days of your order and delivery within the UK is free for orders over £30.

westingourmet.co.uk

Fantastic meat is essential for a deliciously successful Christmas roast and you'll be safe in the knowledge that Westin Gourmet is a Great Taste Award winner, a celebrated Fine Food Guild member and a supplier of great quality free-range, organic and Royal Warranted produce. It's a brilliant one-stop-shop for all things meat, but also sells specially selected condiments and veg, too. You can claim a free £15 voucher today by entering 'GBFXMAS15' at the checkout.



hotfacesauces.co.uk

If you know somebody who likes their food to be a little fiery, then a gift pact from this company could make for the perfect present. The award-winning Hot Face Sauces, which was voted Kent's Food Producer of the Year 2015, sells awesome condiments which are capable of enlivening any lacklustre dish! From mega hot sauce to something a little milder, the condiment company also offers a great range of dried whole, powdered or flaked chillis, which can add a bit of heat to your recipes – just what on need on a cold day.



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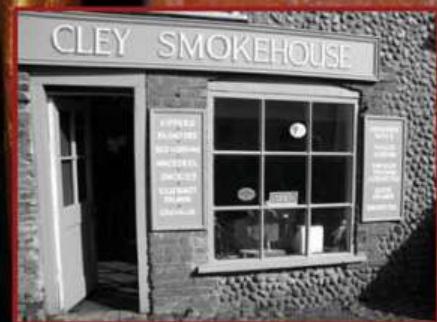
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Recipe of THE MONTH

COVER
RECIPE

This dreamy, citrus-infused yule log makes an impressive centrepiece but is surprisingly easy to make



PHOTOGRAPHY BY CLAUDIO, RECIPE AND STYLING BY NICK GRILLO AND GUY LINDON

CHOCOLATE & ORANGE YULE LOG

Serves: 6

Prepare: 25 minutes

Cook: 20 minutes

For the sponge:

6 free range eggs, separated
130g self-raising flour, sieved
160g dark muscovado sugar
30g cocoa powder

For the Swiss meringue:

4 free range egg whites
225g icing sugar

For the chocolate & orange buttercream:

250g icing sugar
125g butter, softened

100g dark chocolate, melted
2 tbsps orange flower essence
2 tbsps orange extract
Pinch of salt
Milk, to loosen

1. Mix all the ingredients for the sponge together until smooth, spread onto a lined baking sheet or Swiss roll tin and cook at 220°C/Fan 200°C/Gas 7 for 11 minutes. Cover with a tea-towel and leave to cool. After a few minutes, while the sponge is still slightly warm, roll it into a Swiss roll shape and put to one side while you make the filling.

2. To make the buttercream, whisk together all of the ingredients except the milk, until light and fluffy. Pour in the milk if you need to loosen the mixture. Unroll the sponge and liberally spread the

buttercream all over, then gently re-roll.

3. To make the meringue, whisk the egg whites in a glass bowl until they form stiff peaks. Place the bowl over a pan of simmering water and then slowly whisk in the sugar until the temperature reaches 55°C. Set aside to cool.

4. To assemble, trim off one end of the log so you have a slice about 3cm in length. Place on top of the log (sticking it down with buttercream) to form a branch stump. Cover the whole thing in the meringue and make bark patterns with a fork.

5. Using a blow-torch, gently caramelise the outside until golden in parts. Be careful not to burn the meringue. Decorate as you like. Feel free to dust with extra icing sugar or cocoa powder. Chocolate shards and gold leaf add to the effect.

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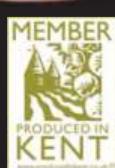
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9

IDEAS WITH... SMOKED SALMON

We eat slice after slice of this beautiful British delicacy in the run-up to Christmas, but there's a lot more you can do with smoked salmon than just piling it on top of blinis

1 SMOKED SALMON PATE

Combine 200g cream cheese, 150g smoked salmon trimmings, the juice of half a lemon, black pepper and a small bunch of dill in a food processor. Blitz until it forms a coarse pate. Chill and serve with rye bread.

2 SALMON SCRAMBLED EGGS

Break 12 eggs into a large saucepan with a few knobs of butter and heat gently, stirring occasionally. Do this for 5 minutes, until the mixture resembles soft curds. Add a splash of cream, some snipped chives and 300g finely chopped smoked salmon, then heat through. Serve on toast.

3 POTTED SALMON

Poach 600g fresh salmon fillets for 5 minutes until just cooked. Transfer to a food processor with 25g butter, the juice of 2 lemons, black pepper and 200g smoked salmon. Blitz until the mixture comes together, then transfer to a small deep dish and pour over 75g melted butter. Chill for at least 2 hours then serve with toast.

4 SALMON QUICHE

Line a quiche tin with shortcrust pastry and blind bake for 15 minutes at 200°C/Fan 180°C/Gas 6. Remove the baking beans and foil and turn the heat down to 180°C/Fan 160°C/Gas 4. Mix together 50g Wensleydale, 100g chopped smoked salmon, 3 chopped spring onions, some fresh dill, 3 eggs and 150g crème fraîche. Season well, then pour into the pastry case and bake for 30 minutes.

5 SMOKED SALMON LINGUINI

Cook a packet of dried linguini for 9 minutes in boiling salted

water. Meanwhile, Fry chopped onion and 2 minced garlic cloves in butter until soft. Add smoked salmon trimmings and 100ml cream and heat through. Add the juice of half a lemon and chopped parsley, then stir into the drained pasta. Season and serve.

6 SALMON FISHCAKES

In a large bowl, mix together 300g mashed potato, a tablespoon of mayonnaise, an egg yolk and 120g smoked salmon. Stir in capers, dill and plenty of pepper. Form into fishcakes, then dredge in milk and breadcrumbs. Chill, then fry until golden brown on both sides. Transfer to a 160°C/Fan 140°C/Gas 3 oven for 8 minutes then serve.

7 SALMON CANAPES

Cut leftover salmon into long, wide strips. Spread a mixture of cream cheese, dill and lemon juice liberally onto each piece, then roll into wheels.

8 FENNEL & SALMON SALAD

Toss thinly sliced fennel with lemon juice and season well. Place slices of smoked salmon on top, then season and drizzle with olive oil.

9 SALMON MOUSSE

Place 200g smoked salmon in a food processor with a little cayenne pepper, 150ml double cream and a few tablespoons of lemon juice. Blitz until completely smooth, then pass through a sieve. Chill until very cold, then whip another 150ml double cream to soft peaks and gently fold into the salmon. Season, then spoon into ramekins and chill for at least 2 hours before serving. Place a garnish of cucumber and dill on top.



SOMETHING FOR THE WEEKEND

Treat your guests to a break from classic
Christmas cuisine with this three course feast
from food writer Annie Bell



*HIP HAM HOCK *BELL FAMILY'S FAVOURITE CHICKEN CURRY *BLACKBERRY & APPLE CRUMBLE



HIP HAM HOCK

Serves: 4

Prepare: 10 minutes

Cook: 4 hours 25 minutes

1 x 1.5kg ham hock
2 carrots, thickly sliced
1 celery heart, trimmed and thickly sliced
1 banana shallot, thickly sliced
6 cloves
1 bay leaf
300ml dry white wine

1. Either soak the hock in cold water overnight, or bring it to the boil and change the water before adding the poaching ingredients.

2. Preheat the oven to 150°C/Fan 130°C/Gas 2. Place the hock

on its side in a casserole, add the remaining ingredients and cover with water as far as possible. Bring to the boil, skim off any surface foam, and then cover with a lid. Transfer to the oven and cook for 4 hours, turning the hock halfway through and topping up with boiling water if necessary.

3. Carefully lift the hock out of the casserole onto a plate, laying it on its side, and leave to rest for 15 minutes. Peel off and discard the ring and fat, then pull the meat off the bone and shred it, discarding any more fat separating the pieces. You should end up with 450–500g shredded meat, which can then be served on toast or in a soup.

BELL FAMILY'S FAVOURITE CHICKEN CURRY

Serves: 4

Prepare: 15 minutes

Cook: 1 hour 40 minutes

1 tsp chilli powder
2 tsps finely grated ginger
2 tsps tomato purée
1 tsp caster sugar
6 cloves
8 green cardamom pods
4 tsps vegetable oil
6 garlic cloves, peeled and finely chopped
2 bay leaves
1 x 7cm cinnamon stick, halved
½ tsp turmeric
3 medium-hot red chillies
1.6kg free-range chicken thighs and drumsticks
3 medium tomatoes, roughly chopped
Sea salt
1 tbsp lemon or lime juice
2 medium onions, peeled and coarsely chopped
Fresh coriander, coarsely chopped

For the relish:

¼ green pepper, finely diced
¼ medium red onion, peeled and finely diced
1 medium tomato, finely diced
Lemon juice
Sea salt

1. Blend the chilli powder with 1 tbsp water in a small bowl, then mix in the ginger, tomato purée and sugar. Either wrap the cloves and cardamom pods in a small square of muslin, or cut the top off a teabag, empty out the contents and pop in the spices, pleating the top down to seal. Give the bag a couple of gentle bashes with a rolling pin to coarsely crush the spices, releasing their flavour.

2. Heat 2 tsps of oil in a large casserole dish over a medium heat. Add the garlic, bay leaves and cinnamon and cook briefly until they start to sizzle. Quickly stir in the turmeric, followed by the chilli and tomato paste and fry for about a minute. Then add the spice bag and whole chillies. Add the chicken pieces and tomatoes, stir to coat them in the sauce and spices and cook for 8–10 minutes, stirring frequently. Season with salt, add 300ml water and bring to a simmer. Cover and cook over a low heat for 1 hour, stirring halfway through.

3. Combine all the ingredients for the relish in a small bowl, seasoning with salt at the last moment. Cover with cling film and chill until needed.

4. Remove the cooked chicken pieces to a large bowl and set aside, covered with foil to keep warm. Skim off the fat from the surface of the sauce and remove the spice bag, cinnamon and bay leaves. Return the pan to a medium heat, stir in the lemon or lime juice and simmer until the sauce has reduced by about a quarter.

5. Meanwhile, heat the remaining oil in a large non-stick frying pan over a medium heat and fry the onions for 8–10 minutes until golden, stirring frequently. Stir the onions into the sauce and taste for seasoning. Return the chicken to the casserole dish, cover and reheat if necessary.

6. Serve with a scattering of coriander, accompanied by the relish.



BLACKBERRY & APPLE CRUMBLE

Serves: 6
Preparation: 10 minutes
Cook: 40 minutes

400g Bramley apples peeled, quartered, cored and sliced
400g eating apples peeled, quartered, cored and sliced
75g demerara sugar
375g blackberries

For the crumble:
150g plain flour
150g ground almonds
150g demerara sugar
150g unsalted butter, chilled and diced

“Cutting the flour with ground almonds is the secret to a crisp and fragrant crumble. Equally you could grind some hazelnuts or pistachios in an electric coffee grinder and add those instead”

1. Preheat the oven to 200°C/Fan 180°C/Gas 6. Combine the apples with the sugar in a bowl, then gently mix in 300g of the blackberries. Tip the fruit into a shallow 2 litre baking dish.

2. Whiz all the ingredients for the crumble in a food processor until the fine crumbs are just starting to cling together in biscuity nibs. Be careful not to overdo this, otherwise you will end up with dough.

3. Evenly sprinkle the crumble

over the fruit and then scatter the remaining blackberries on top.

4. Bake in the oven for 30–40 minutes until the topping is lightly golden and the fruit is bubbling at the edges. Serve hot, 15–20 minutes out of the oven, or at room temperature.

Recipes taken from *How to Cook* by Annie Bell. Photography by Nassima Rothacker (£25, Kyle Books)

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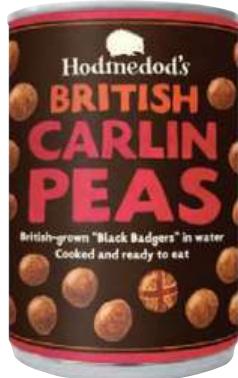
With the festive season just around the corner, the Ludlow Food Centre has selected the very best local produce to feature in some rather beautiful hampers. At £250, the Windsor picnic basket is the most luxurious option (other gift sets start from £15) and includes delicious truffle oil, decadent fruit cake and the highest-quality gins and liqueurs. Recently announced as 'Shop of the Year' by the Great Taste Awards, Ludlow Food Centre champions the best local and handmade produce, with over 60% of the food made in its on-site kitchens. Orders can be placed on 01584 856000 or info@ludlowfoodcentre.co.uk

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Check out the latest fabulous British products perfect for the run-up to Christmas

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Anyone from the north of England may remember the tradition of parched peas, also known as Black Badger Carlin Peas, which are eaten with salt and vinegar as a warming winter street food snack. These days they're harder to find, with Slow Food UK designating the peas a forgotten food. But, Hodmedod is hoping to get more people eating Black Badger Peas from British farms this winter. With a firm texture and nutty flavour, they make a great substitute for Puy lentils or chickpeas in salads, stews, curries and dips. **Buy them dry or in ready-to-eat in cans from £1.99 at hodmedods.co.uk**



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be treated to cream tea, with dinner on all three nights, a huge Christmas lunch, gin and tonics, canapes, Champagne and more!

There are 16 bedrooms and five suites available at The Feathers, which have undergone a major refurbishment. The quirky bedrooms perfectly match the rest of the hotel, with its higgledy-piggledy hallways and five different staircases that add a delightfully whimsical

feel. Contemporary wallpapers adorn the walls, alongside tastefully chosen art works, such as an eye-catching dressmaker mannequin.

Eating and drinking is at the heart of The Feathers experience. The hotel introduced the first dedicated 'Gin Bar' in the UK and has the largest collection of gins in the world. It currently has over 280 types of gin from around the world and was first into the Guinness Book of World Records. Guests can enjoy a classic martini or G&T.

The two AA rosette restaurant features the best of modern English cuisine, using locally sourced ingredients and strong on seasonal favourites such as game. The stylish restaurant seats up to 60 guests, with room for a further 30 in the bar.

The Feathers Hotel has a lively history. At the turn of the century, the reception area became a Drapers shop, and was subsequently converted into a Butcher's shop in the early 1950s. In the early 1960s the property was fully joined and turned into a hotel. Today, remnants of the building's former life still remain visible, adding to the hotel's character. [For more information visit feathers.co.uk](http://feathers.co.uk)

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For further information visit hampsteadtea.com

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To celebrate Christmas, Kelly's has partnered with Cornishware, the iconic brand that has adorned British dining tables for over eight decades, to offer readers the chance to win a set of their beautiful red kitchenware. What's more, Kelly's will also be giving away a six-month supply of Cornish ice cream, to see the winner through until summer.

For more information visit kellysofcornwall.co.uk or cornishware.co.uk.



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For more information about Copas Traditional Turkeys please visit copasturkeys.co.uk, or follow on Facebook (Copas Turkeys) or Twitter (@CopasTurkeys).



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For more information visit prestige.co.uk



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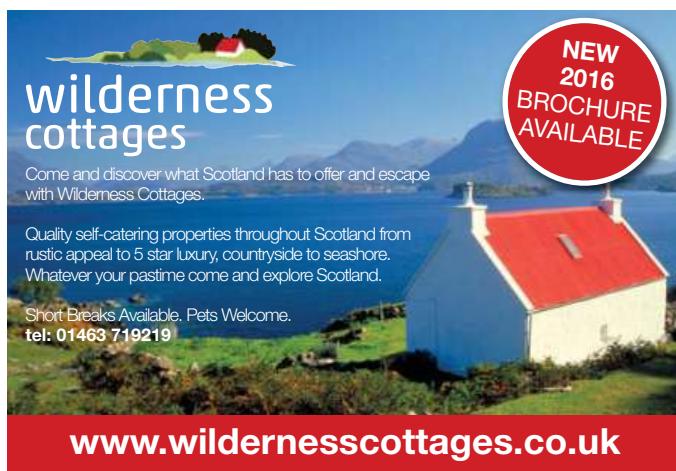


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IN THE KITCHEN WITH... Tim Hayward

The award-winning food writer tells us his festive foodie loves and hates

*Mince Pies

I'm lucky enough to own a bakery and every year, just before the end of November, our head baker Gill starts displaying odd seasonal 'nesting behaviours'. She squirrels away ingredients, comes in at odd hours to get first dibs on space or equipment and then, quite suddenly, she begins turning out mince pies by the thousand.

*Boxing Day Fryup

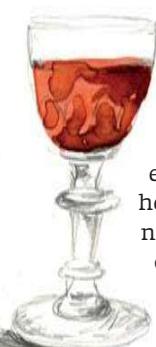
My favourite Hayward family tradition. On Boxing day morning, late and minging with hangover, mash leftover potato and mushy peas together into a loose hash and fry them up with plenty of butter so the bottom forms a brown crust. Serve with a Bloody Mary.

*Piccalilli

Piccalilli makes any leftovers taste brilliant except trifle. I usually make some in September and it's good to go from Boxing Day onwards. It's the only material known to man that can remove that weird, metallic 'old fowl' flavour from three day old turkey and its merry fluorescence makes it easy to find on a table packed with steaming mounds of beige and brown. Actually, it might even work with trifle.

*Cheese

After all that meat, potatoes, booze, gravy and pudding, you've really got to go for something a little less 'Henry VIII' which is really one of the best things of all about Christmas food. At what other time of the year would the packed cheeseboard look like the healthy, lightweight option?
"Oh no Mum. I couldn't do another turkey sandwich. Perhaps I might manage just a little sliver of that Chaume... and the Tunworth... and maybe the Blue D'Avergne..."



*A Drop of Sherry

My Nan liked a drop of sherry at Christmas and everybody indulged her while she swiftly necked heroic volumes of Harvey's Bristol Cream. Lately, I've been known to help her finish the bottle.

*Novelty Food Gifts

I know I'm tough to buy presents for, but I still get those well-meaning 'gifts for the foodie who has everything'. The thing is, if I wanted a bottle of lychee and fennel oil or hand-hewn, artisanal banana vinegar, I'd have bought a case of it in August, not waited for you to find it, tucked in the 'present drawer' from last Christmas and passed on in an endless, joyless chain.

*The Turkey Brining Cult

I suppose it comes with the territory of being a foodist but the months before the event are filled with people talking about 'brining'. Thing is, though, the idea came from America where the turkeys are all huge things with monstrous, steroid enhanced breasts, vast thighs, are dense and tasteless – much like ex-governor Schwarzenegger of California. A decent, well-bred British turkey will never benefit from being drowned in something like seawater overnight – though Arnie might.

*The Brisk Walk

Most of my family seem incapable of just stuffing themselves at Christmas. They need to go out afterwards 'for a brisk walk along the beach'. I've never been able to fathom this. The food is here...the booze is here...the telly's here... the pub's closed...where the hell do they think they're going?

*Christmas Pudding

So let me get this straight. You get dried fruit, peel, booze and fat. You munge it together in October and put coins in it. Three months later, you wrap it in a rag and boil it for hours.... And then you set fire to it?" I'm imagining the first medieval cooks who suggested this to their masters were quite justifiably beheaded. Let's just draw a veil over it shall we?

*Passing and Helping

Imagine if you will, a big family dinner. Maybe 20 guests. There's turkey with all the trimmings – including the versions made by different aunts who've been in dispute over sprout peeling techniques since before the war. You finally get everyone sat down, the food to the table and you fire that starting pistol at which everyone begins 'passing and helping'. "Can I help you to some gravy?" "Would you ask your father to pass the beans?" and the next 45 minutes is lost in a complex dance of polite spooning while everything on every plate congeals into a dispiriting mess.

Tim Hayward's new book *The DIY Cook* is out now (Fig Tree, £19.99)

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